

S E R V I C E P R O D U C T S

XOCOPILI

CHOCOLATE FOR CREATIVITY

THE FIRST SPICY CHOCOLATE MADE FOR PROFESSIONALS

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| PACKAGING AND STORAGE |
| Code |
| 5145 |
| NAME |
| Xocopili (Shoh-koh-PEE-lee) |
| Packaging |
| 1 kg RESEALABLE TUB CONTAINING PEARLS of approx. 2.3g. |
| Description |
| DARK CHOCOLATE 72% ORIGIN: VENEZUELA. SPICES: PAPRIKA, CURRY, CARDAMOM, BASQUE CHILI PEPPER. |
| Shelf life |
| 10 MONTHS AT 15°C. |



SAVORY CHOCOLATE PEARLS BLENDED WITH A SUBTLE RANGE OF SPICES

- **All the power and intensity of Venezuelan chocolate with 72% cocoa.**
 - Full-bodied flavor that lingers long on palate.
 - Powerful chocolate flavor with lots of character, an ideal partner for multiple associations of contrasting tastes.
- **An exclusive combination of selected spices.**

Xocopili, an original recipe created by Frédéric Bau, executive pastry Chef at l'Ecole du Grand Chocolat Valrhona, including curry and chili pepper for an exclusive spice blend.
- **A unique taste that will transform your recipes and appeal to food lovers.**

Add a dash of original flavor to all your dishes. Xocopili is the perfect addition to your favorite recipes; it will transform white meats, lamb, fish, fresh or dried vegetables.
- **A warm and intense color for your recipes.**

The reddish hues of the spice blend provide an exotic contrast with the velvety blackness of the chocolate for a wonderful depth of color.

EASY TO USE

Available in pearls, Xocopili is an easy-to-use and extremely versatile chocolate couverture. The resealable tub ensures perfect preservation of the product after opening. Give free rein to your creativity – the results won't fail to impress.



AUX SOURCES DU GRAND CHOCOLAT®

Scallop brochettes with Xocopili praliné

Recipe calculated for approximately 12 servings

Scallop brochettes with lemongrass

fresh scallops..... 600 gr
lemongrass sticks..... 240 gr
olive oil

Wash and dry the scallops, skewer through the center with blades of fresh lemongrass and set aside in a refrigerator.

Mango chutney

fresh mango..... 900 gr
honey (mixed flowers)..... 375 gr
fresh ginger..... 15 gr
fine salt

Cut the mangos and the ginger into brunoise. Heat the honey without allowing it to caramelize and add the fruit. Simmer over low heat and reduce. Check the seasoning and set aside.

Xocopili sauce

shallots..... 100 gr
butter..... 30 gr
orange juice..... 250 gr
clear stock..... 200 gr
Xocopili (about 35 pearls)... 80 gr
Praliné fruité..... 50 gr

Soften the shallots in the butter until they become transparent. Halt the cooking process by adding the orange juice and the clear stock and bring to a boil. Reduce by a third and gradually pour in the Praliné fruité and the Xocopili pearls to make an emulsion. Check seasoning and set aside.

Savory tuiles with cocoa nibs

butter..... 100 gr
glucose..... 100 gr
mineral water..... 100 gr
pectin NH..... 10 gr
ground hazelnuts..... 30 gr
fine salt..... 4 gr
cubeb pepper..... 4 gr
cocoa nibs..... 100 gr

Melt the butter with the glucose and water in a saucepan. Stir in the pectin NH, salt, ground cubeb pepper and hazelnuts. Heat together and bring to boiling point. Pipe out long tuiles the same size as the brochettes and sprinkle some finely ground cocoa nibs on top. Bake until the tuiles are golden brown. Store until needed in a dry place.

ASSEMBLY AND FINISHING

Just before serving, fry the brochettes in olive oil. Put a base of warm mango chutney on the plate, add a tuile with cocoa nibs and lay the brochette on top. Garnish with Xocopili sauce.

