

Single Origin
CHOCOLATE

REPÚBLICA
DEL CACAO

HARVESTED & PRODUCED IN LATIN AMERICA



CUPCAKES

Yield: 40 cupcakes and frosting



BASE RECIPE

182 gr (6.42 oz) Pure Cacao Powder
República del Cacao
454 gr (16.01 oz) hot water
454 gr (16.01 oz) whole milk
454 gr (16.01 oz) vegetable oil
220 gr (7.76 oz) eggs
640 gr (22.58 oz) sugar
20 gr (.07 oz) baking soda
10 gr (.35 oz) baking powder
12 gr (.42 oz) salt
564 gr (19.89 oz) all-purpose flour

- ▶ Combine the milk and oil. Dissolve the cacao powder with water at 140°F (60°C) and pour into the first mixture. Add the eggs and mix with a whisk, then incorporate the mixture of dry ingredients (sugar, flour, baking soda, baking powder and salt).
- ▶ Bake at 320°F (160°C) for 8 to 15 minutes, depending on the size of the mold that is used.
- ▶ Once the sponge is baked and cooled, pipe the frosting on the cupcakes with desired piping tip.

GANACHE FROSTING

600 gr (21.16 oz) heavy cream 35%
100 gr (3.53 oz) glucose
(if using dark chocolate)
30 gr (1.06 oz) glucose
(if using milk chocolate)

- ▶ Boil the cream with the glucose. Gradually pour the boiling mixture over the melted chocolate in several additions, mixing well before adding more liquid. The ganache must keep this texture until the end. Blend with an immersion blender to smooth. Leave the ganache at room temperature (16 to 20°C) to crystallize (24 hours).
- ▶ Pipe the ganache frosting on the cupcakes with a pastry bag and tip as desired.

BASED ON YOUR CHOCOLATE SELECTION

DARK CHOCOLATE

490 gr (17.28 oz) Grower's Choice 71%
Cacao, Dark Chocolate
500 gr (17.64 oz) Peru 62% Cacao,
Dark Chocolate
570 gr (21.87 oz) Grower's Choice 58%
Cacao, Dark Chocolate

MILK CHOCOLATE

900 gr (31.75 oz) Ecuador 40% Cacao, Milk
Chocolate Caramelized
990 gr (34.92 oz) Peru 38% Cacao, Milk
Chocolate Fresh
1050 gr (37.01 oz) Grower's Choice 33%
Cacao, Milk Chocolate



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