

Single Origin
CHOCOLATE

**REPÚBLICA
DEL CACAO®**

HARVESTED & PRODUCED in LATIN AMERICA



BAVAROISE

Yield: 70.55 oz

600 gr (21.16 oz) Ecuador White Chocolate

700 gr (24.69 oz) basic crème anglaise

900 gr (31.75 oz) heavy cream 35%

18 gr (16.01 oz) gelatin sheets

- ▶ Bloom the gelatin in cold water. .
- ▶ Melt the chocolate in a bowl. In a separate bowl, whip the cream to soft peaks. Set aside
- ▶ Add bloomed gelatin to the hot crème anglaise.
- ▶ Add the hot crème anglaise in several additions to the chocolate, using a spatula, until fully incorporated.
- ▶ With an immersion blender, making sure not to incorporate air, blend until smooth.
- ▶ Check that the temperature is at 104°F (40°C). Add the whipped cream, folding in with a spatula.
- ▶ Place in the desired molds at 86°F (30°C) and let rest in the refrigerator for 12 hours.



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222 Water Street • Brooklyn, NY 11201

Phone: 718-522-7001

info@republicadelcacao.pro

