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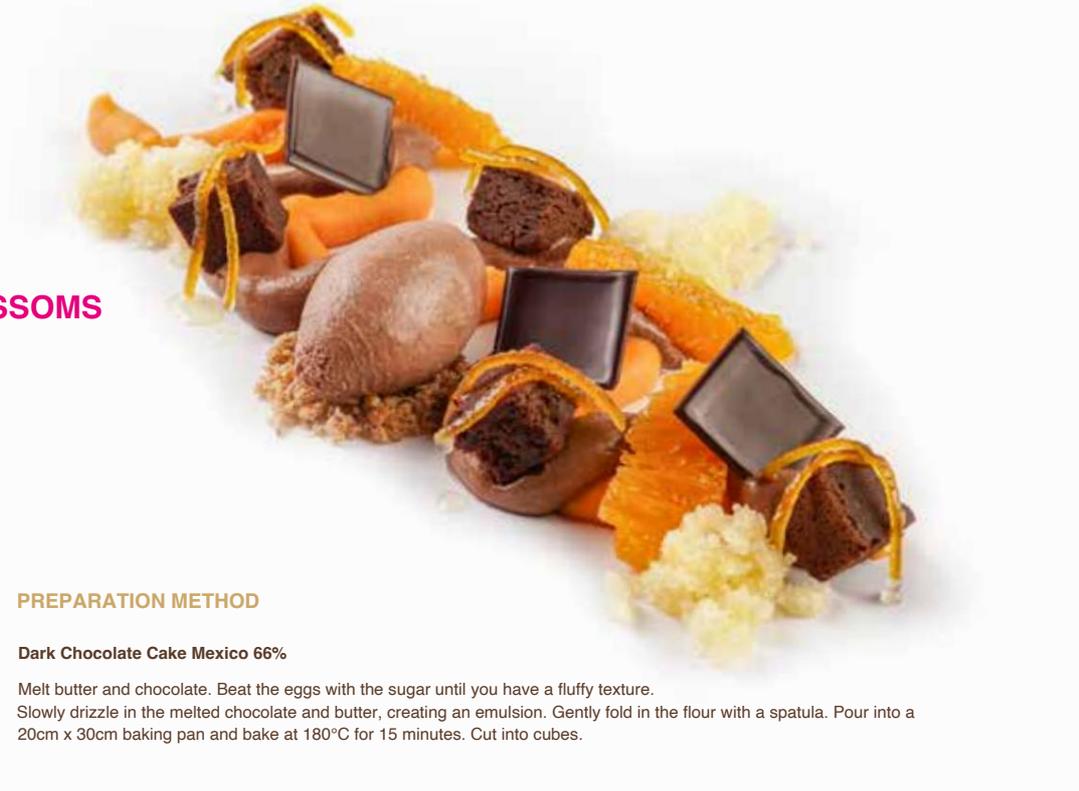
*México 66%*

A JOURNEY OF TRADITION AND FLAVOR

# RECIPE BOOK

DARK CHOCOLATE FROM MEXICO 66% CACAO





## ORANGE & ORANGE BLOSSOMS

### plated dessert

Original recipe by Andrea López

#### INGREDIENTS

##### Dark Chocolate Cake Mexico 66%

300g	Dark Chocolate Mexico 66%
120g	Unsalted butter
200g	Eggs
60g	Wheat flour
135g	Sugar

##### Sweet Potato Puree

450g	Yellow Sweet Potato
190g	Orange juice
400g	Water
40g	Sugar
5g	Cinnamon stick
1ud	Star anise
3ud	Sweet Pepper
3 ea	Cloves
50 g	Unsalted butter

##### Orange and Chamomile Granita

150g	Orange juice
30g	Lemon juice
50g	Honey
5g	Orange Blossom water

##### Creamy Dark Chocolate Mexico 66%

500 g	English cream
166 g	Dark Chocolate Mexico 66%

##### Dark Chocolate Ice Cream Mexico 66%

480g	Dark Chocolate Mexico 66%
1935g	Whole milk
108g	Powdered milk
210g	Sugar
180g	Atomized glucose
15g	MG 35% Milk Cream
60g	Invert sugar
2g	Ice cream stabilizer

##### Orange Supremes

10g	Grand Marnier
200g	American orange supremes

##### Candied Orange

70g	American orange peel
150g	Water
150g	Sugar

#### PREPARATION METHOD

##### Dark Chocolate Cake Mexico 66%

Melt butter and chocolate. Beat the eggs with the sugar until you have a fluffy texture. Slowly drizzle in the melted chocolate and butter, creating an emulsion. Gently fold in the flour with a spatula. Pour into a 20cm x 30cm baking pan and bake at 180°C for 15 minutes. Cut into cubes.

##### Sweet Potato Puree

Peel the sweet potato and cut it into small cubes. Cook it with water, juice, and spices until soft. Process the sweet potato in a blender with a little liquid until you obtain a smooth puree. Add the butter and emulsify. Transfer to a piping bag fitted with a 1cm diameter plain nozzle.

##### Orange and Chamomile Granita

Explanation of preparation:

Mix the ingredients well, freeze, and stir every 5 minutes with a fork until you get a granita-like texture. Keep frozen.

##### Creamy Dark Chocolate Mexico 66%

To make a crème anglaise, use the first four ingredients: bring the cream and milk to a boil, then pour over the egg yolks already mixed with the sugar. Return to the heat, cook to 85°C, and strain. Weigh out 315g of the crème anglaise. Gradually pour the hot cream over the semi-melted chocolate, mixing in the center with a rubber spatula to create a smooth, elastic core, indicating that the emulsion has begun. Refine the emulsion with an immersion blender, removing any air bubbles.

Crystallize in the refrigerator with plastic wrap directly on the surface. Place in a piping bag fitted with a 1.3cm plain nozzle and refrigerate.

##### Dark Chocolate Ice Cream Mexico 66%

Carefully weigh all the ingredients, setting aside 10% of the total weight of the sugar for the stabilizer. In order, heat the milk in the saucepan: At 25°C/75°F, add the powdered milk.

At 30°C/85°F, add the sugars (sugar, atomized glucose and invert sugar) minus 10% sugar to mix with the stabilizer.

At 40°C/105°F, add the cream and chocolate.

Perfect the emulsion with an immersion mixer, do not incorporate air.

At 45°C/115°F, add the stabilizer mixture with 10% of the sugar. Pasteurize at 85°C/185°F for 2 minutes, then rapidly cool the mixture to 4°C/40°F.

Mature the mixture for at least 12 hours.

Mix and turbine at a temperature between -6 and -10°C (15-20°F).

Freeze at -30°C/-20°F. Store in the freezer at -18°C/0°F.

##### Orange Supremes

Macerate the orange supremes with the liqueur and keep refrigerated.

##### Candied Orange

Remove the white pith from the orange peels and cut them into thin julienne strips. Blanch the peels three times, starting with cold water. Cook with the water and sugar mixture until candied, then reserve in the syrup.

##### Final Elaboration

Begin assembling by piping the creamy filling, followed by the sweet potato purée, then the sponge cake cubes, the macerated orange segments, and the candied orange julienne. Finish with the granita and a quenelle of ice cream.



Chocolate in this recipe



## YELLOW FRUITS entremet

Original recipe by Andrea López

### INGREDIENTS

#### Banana cake

150g	Unsalted butter
150g	Sugar
150g	Eggs
150g	Wheat flour
3g	Baking powder
150g	Chopped banana
150g	Mexican Dark Chocolate 66% chopped

#### Banana and Passion Fruit Compote

450g	Passion fruit pulp
300g	Diced banana
75g	Sugar
30g	Cornstarch
45g	Water
7g	Unflavored gelatin 200*BLOOM
35g	Water
1ud	Vanilla pod

#### Creamy Dark Chocolate Mexico 66%

117g	Milk cream 35% fat
117g	Whole milk
46g	Egg yolks
23g	Sugar
83g	Dark Chocolate Mexico 66%

#### Dark Chocolate English Cream Mousse Mexico 66%

130g	Milk cream 35% fat
130g	Whole milk
52g	Egg yolks
25g	Sugar
290g	Dark Chocolate Mexico 66%
450g	Milk cream 35% fat

#### Cocoa Crumble

66g	Sugar
116g	Wheat flour
2g	Salt
29g	Cocoa Powder 22-24%
76g	Unsalted butter

#### Shortbread

60g	Sugar
174g	Wheat flour
2g	Salt
136g	Unsalted butter

#### Crispy Base

90g	Crushed caramel
3g	Fleur de sel
325g	Shortbread
265g	Cocoa crumble
120g	Dark Chocolate Mexico 66%

#### Neutral shine spray

350g	Neutral shine
35g	Water

### PREPARATION METHOD

#### Banana cake

In the bowl of a stand mixer, cream the butter and sugar with 50g of the banana. Gradually add the eggs, then the sifted dry ingredients, mixing until just combined. Do not overmix. Remove from the mixer and gently fold in the remaining chopped banana and chopped chocolate. Bake in a 19.5cm diameter ring mold on a baking sheet lined with a silicone mat at 160°C for 20 minutes. Remove from the mold, cut with an 18cm diameter ring mold, and slice in half.

#### Banana and Passion Fruit Compote

Boil passion fruit pulp, banana, sugar, seeds, and vanilla pod. Mix the cornstarch with one weight of water and cook with the pulp. Remove from heat, take out the vanilla pod, and add the gelatin, which has been previously hydrated with the second weight of water. Mix well and pour into rings.

- Two 15cm diameter rings with 260g of compote each. Unmold and place in half of the two banana cakes. These will be the fillings; keep frozen.
  - 1 ring of 21cm in diameter with 340g of compote for the top circles of the entremets.
- Freeze, unmold and immediately cut circles of different sizes and arrange them on two 20cm diameter x 5cm high rings with cling film at the base, this will be the design of the cake.  
Keep these rings frozen.

#### Dark Chocolate Cream (Mexico 66%) To make a

crème anglaise with the first four ingredients: Boil cream and milk, pour over the egg yolks already mixed with the sugar. Return to the heat, cook to 85°C and strain. Weigh 250g of crème anglaise, gradually pour the hot cream over the semi-melted chocolate, mixing in the center with a rubber spatula to create an elastic and shiny core, a sign that the emulsion has begun.

Perfect the emulsion with an immersion blender, removing any bubbles. Crystallize in the refrigerator with plastic wrap pressed directly onto the surface. Pipe 115g of the creamy mixture in droplets around the compote, onto the sponge cake, using a 1.3cm plain piping tip. Fill both inner layers and keep frozen.

#### Mexican Dark Chocolate Crème Anglaise Mousse 66%

To make a crème anglaise with the first four ingredients: Boil cream and milk, pour over the egg yolks already mixed with the sugar. Return to the heat, cook to 85°C, and strain. Weigh out 300g of crème anglaise, gradually pour the hot cream over the semi-melted chocolate, mixing in the center with a rubber spatula to create an elastic and shiny core, indicating that the emulsion has begun.

Refine the emulsion using an immersion mixer. Check the temperature of the mixture (47/50°C/115-

Heat the mousse to 120°F and gradually add the whipped cream, folding it in gently until you have a smooth mixture.

Place 420g of mousse in each 20cm diameter x 5cm high ring mold, along with the compote circles. Add the frozen fillings until the mousse is level with the top.

Freeze and unmold when you are ready to paint with the neutral gloss spray.

#### Cocoa Crumble: Mix all

the ingredients with the shield in a mixer until you have a sandy dough. Bake at 160°C for 15 minutes and set aside.

#### Shortbread

Mix all the ingredients with the shield in a mixer until you have a sandy dough. Bake at 160°C for 15 minutes and set aside.

#### Crispy Base

Melt the chocolate and mix all the ingredients. Pour 325g of the mixture into two 21cm diameter rings. Freeze.

#### Neutral shine spray

Heat the glaze with water until boiling. Place in a gravity-feed spray gun and brush the two entremets with compression, then place them on the unmolded crisp base.

#### Final Elaboration

Place the entremets on the base where you wish to serve them and keep refrigerated.

Ingredients in this recipe





## PECANS & CARAMEL chocolate bar

Original recipe by Andrea López

### INGREDIENTS

#### Pecan Sable

100g	Roasted pecan nut
220g	Wheat flour
150g	Brown sugar
150g	Unsalted butter
6g	Salt

#### Praline 50% Pecan Nut

100g	Sugar
100g	Roasted pecan nut

#### Pecan and Chocolate Gianduja

150g	Pecan praline 50%
35g	Dark Chocolate Mexico 66%
115g	Milk Chocolate Peru 38%

#### Dark Chocolate Ganache Mexico 66%

230g	Dark Chocolate Mexico 66%
140g	Milk cream 35% fat
14g	Invert sugar
14g	Sorbitol powder
14g	Glucose DE60
3g	Cinnamon stick
1 unit	Allspice
1 unit	Cloves

### PREPARATION METHOD

#### Pecan Sable

Process all the dry ingredients together with the nuts until you get a powder. Mix with the butter until a dough forms, do not overmix. Roll out to 3mm thickness and freeze. Cut into 16cm pieces and bake at 160°C for 12 minutes on a micro-perforated silicone mat. Using a 15x15cm stainless steel frame, cut out the biscuit that will be the base of the bar and place it in the frame.

#### Praline 50% Pecan Nut

Make a caramel with the sugar. Chop the caramel and process it with the pecans until you have a smooth paste.

#### Pecan and Dark Chocolate Gianduja

Melt both chocolates, add the praline and mix well until the mixture is homogeneous. Temper to 28°C and place 145g of gianduja in the frame on top of the biscuit and crystallize.

#### Dark Chocolate Ganache Mexico 66%

Bring the cream and spices to a boil, then turn off the heat and let it infuse for 10 minutes. Strain and reweigh the cream, adjusting the amount as needed. Heat the infused cream with the invert sugar, sorbitol, and glucose. Partially melt the chocolate and gradually add the hot cream, mixing in the center with a rubber spatula to create a smooth, elastic core, indicating that the emulsion has begun. Refine the emulsion using an immersion blender. When the ganache reaches 27-28°C, pour 300g over the crystallized gianduja. Crystallize for 24 hours at room temperature (18°C) with 60% humidity.

#### Final Elaboration

Cut 12 bars, 7cm long and 2.5cm wide. Place them on a wire rack and coat them diagonally with 66% Mexican Dark Chocolate, decorate with sea salt and chopped pecans.

Chocolate in this recipe





## Tequila and citrus caramel tablet Mexico 66%

Original recipe by Natividad Toledo

### INGREDIENTS

#### Ganache Tequila Mexico 66%

480g	Dark Chocolate Mexico 66%
120g	35% Cream
120g	Tequila
20g	Invert sugar
20g	Sorbitol

#### Citrus Caramel

190g	White sugar
100g	35% Cream
20g	Glucose syrup
1 g	Baking soda
1 g	Salt
50 g	Butter
40 g	Lemon juice

### PREPARATION METHOD

#### Ganache Tequila Mexico 66%

Add the invert sugar and sorbitol to the cream and heat to 25-30°C. Melt the chocolate to 45°C. Add the cream to the chocolate and mix to begin emulsifying, add the tequila and finish emulsifying with an immersion blender.

#### Citrus Caramel

Caramelize half the sugar dry. Separately, heat the cream with the baking soda, salt, glucose syrup, and the remaining sugar. Deglaze the caramel with the hot cream mixture, and once combined, continue cooking. At 110°C, remove from the heat, stir in the butter and lemon juice.

Emulsify and set aside.

#### Final Elaboration

Decorate and shape the chocolate helmets in a tablet mold using 66% Mexican Dark Chocolate. Fill half of the cavities with caramel at 30°C or lower and let it set. Fill the remaining cavities with ganache, let it set, and seal the chocolate tablets with chocolate. Let them set and then unmold.

Chocolate in this recipe





## chocolate drink Mexico

66%

Original recipe by Natividad Toledo

### INGREDIENTS

1000g Cow's milk or plant-based alternative  
180g Dark Chocolate Mexico 66%

### PREPARATION METHOD

Mix everything in an electric mixer bowl with the paddle attachment until well combined, but the mixture is still sandy. Bake at 160°C for 12-15 minutes.

### ELABORATION

Heat the milk to 80°C or until it just comes to a gentle boil. Remove from the heat and add the chocolate. Whisk vigorously until the chocolate is fully incorporated and frothy, using an immersion blender or a Mexican chocolate molinillo. Serve hot with a touch of the froth. For variations, add a hint of spices like cinnamon or cardamom.

Chocolate in this recipe





## Joy and praline cake Mexico 66%

Original recipe by Natividad Toledo

### INGREDIENTS

#### Dark Chocolate Mousse Mexico 66%

340g	Dark Chocolate Mexico 66%
120g	Milk
500g	35% Cream

#### Mexican praline palanqueta

100g	Peeled and toasted pumpkin seeds
100g	Peeled and roasted peanuts
50g	Roasted pecan nut
250g	Sugar
c/s	Fleur de sel
50g	Ecuador Chocolate 40% Caramelized

#### Joy Mexico 66%

60g	Amaranth
120g	Dark Chocolate Mexico 66%

#### Peanut butter cake in the microwave

180g	Coffee
18g	Potato whip SOSA
30g	Flour
80g	Peanut butter
1g	Salt
30g	Sugar

### PREPARATION METHOD

#### Dark Chocolate Mousse Mexico 66%

Heat the milk and gradually add it to the melted chocolate, mixing to form a stable emulsion. Finish the ganache with an immersion blender until smooth and glossy. Whip the cold cream to stiff peaks, then gently fold it into the ganache. Pour into half-sphere tart molds and freeze.

#### Mexican praline palanqueta

Carefully make a dry caramel; when it turns amber, add the warm, toasted fruit, mix well, and spread it on a mat or parchment paper. Once cool, process until you obtain a paste, then add the salt. Set aside.

#### Joy Mexico 66%

Melt the chocolate and mix it with the amaranth using a glove until fully combined. Immediately line the tart molds —base and sides—press firmly, and let cool. Set aside.

#### Peanut butter cake in the microwave

Mix the ingredients and emulsify for one minute. Pour into a siphon with two gas cartridges and fill cardboard cups halfway. Microwave for 40 seconds and let cool.

#### Final Elaboration

Place the praline inside the joy cake and then the mousse. Decorate with the microwave peanut cake and gold leaf.

Chocolate in this recipe





## BASIC RECIPES MEXICO 66%

### Mexican spiced ganache 66%

#### INGREDIENTS

230g	Dark Chocolate Mexico 66%
140g	Milk cream 35% fat
14g	Invert sugar
14g	Sorbitol powder
14g	Glucose DE60
3g	Cinnamon stick
1 unit	Allspice
1 unit	Cloves

#### PREPARATION METHOD

Bring the cream and spices to a boil, then turn off the heat and let it infuse for 10 minutes. Strain and reweigh the cream, adjusting the amount as needed. Heat the infused cream with the invert sugar, sorbitol, and glucose. Partially melt the chocolate and gradually add the hot cream, mixing in the center with a rubber spatula to create a smooth, elastic core, indicating that the emulsion has begun. Refine the emulsion using an immersion blender. When the ganache reaches 27-28°C, pour 300g over the crystallized gianduja. Crystallize for 24 hours at room temperature (18°C) with 60% humidity.

### creamy Mexico 66%

#### INGREDIENTS

117g	Milk cream 35% fat
117g	Whole milk
46g	Egg yolks
23g	Sugar
83g	Dark Chocolate Mexico 66%

#### PREPARATION METHOD

To make a crème anglaise with the first four ingredients: Boil cream and milk, pour over the egg yolks already mixed with the sugar. Return to the heat, cook to 85°C, and strain. Weigh out 250g of crème anglaise, gradually pour the hot cream over the semi-melted chocolate, mixing in the center with a rubber spatula to create an elastic and shiny core, indicating that the emulsion has begun.

Perfect the emulsion with an immersion mixer, removing any bubbles. Crystallize in the refrigerator with plastic wrap directly on the surface.

### English cream mousse Mexico 66%

#### INGREDIENTS

130g	Milk cream 35% fat
130g	Whole milk
52g	Egg yolks
25g	Sugar
290g	Dark Chocolate Mexico 66%
450g	Milk cream 35% fat

#### PREPARATION METHOD

To make a crème anglaise with the first four ingredients: Boil cream and milk, pour over the egg yolks already mixed with the sugar. Return to the heat, cook to 85°C, and strain. Weigh out 300g of crème anglaise, gradually pour the hot cream over the semi-melted chocolate, mixing in the center with a rubber spatula to create an elastic and shiny core, indicating that the emulsion has begun.

Perfect the emulsion with an immersion mixer.

Check the temperature of the mixture (47/50°C/115-120°F) and gradually add the whipped cream, folding it in gently until you obtain a homogeneous mixture.

### English cream (creamy and mousse)

#### INGREDIENTS

350g	Cream
350g	Whole milk
140g	Egg yolks
70g	Sugar

#### PREPARATION METHOD

Boil the cream and milk together and pour over the egg yolks already mixed with the sugar (do not bleach). Cook to 84°C/185°F, strain, and use immediately.



## BASIC RECIPES MEXICO 66%

### ice cream Mexico 66%

#### INGREDIENTS

480g	Dark Chocolate Mexico 66%
1935g	Whole milk
108g	Powdered milk
210g	Sugar
180g	Atomized glucose
15g	MG 35% Milk Cream
60g	Invert sugar
2g	Ice cream stabilizer

#### PREPARATION METHOD

Carefully weigh all the ingredients, setting aside 10% of the total weight of the sugar for the stabilizer. In order, heat the milk in the saucepan: At 25°C/75°F, add the powdered

milk.

At 30°C/85°F, add the sugars (sugar, atomized glucose and invert sugar) minus 10% sugar to mix with the stabilizer.

At 40°C/105°F, add the cream and chocolate.

Perfect the emulsion with an immersion mixer, do not incorporate air.

At 45°C/115°F, add the stabilizer mixture with 10% of the sugar. Pasteurize at 85°C/185°F for 2 minutes, then rapidly cool the mixture to 4°C/40°F.

Mature the mixture for at least 12 hours.

Mix and turbine at a temperature between -6 and -10°C (15-20°F).

Freeze at -30°C/-20°F. Store in the freezer at -18°C/0°F.

### Mexican sponge cake 66%

#### INGREDIENTS

300g	Dark Chocolate Mexico 66%
120g	Unsalted butter
200g	Eggs
60g	Wheat flour
135g	Sugar

#### PREPARATION METHOD

Melt butter and chocolate. Beat the eggs with the sugar until you have a fluffy texture.

Slowly drizzle in the melted chocolate and butter, creating an emulsion. Gently fold in the flour with a spatula. Pour into a 20cm x 30cm baking pan and bake at 180°C for 15 minutes.





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