

# CHOCOLATE LINE



# CHOCOLATE AT ITS FINEST!

## BELGIUM CHOCOLATE

### OUR CHOCOLATE LINE INCLUDES:

Item #31700 - 28% White Chocolate Couverture (U)  
Standard fluid for moulding and coating

Item #31701 - 34% Milk Chocolate Couverture (U)  
High fluid for moulding and coating

Item #31702 - 56% Dark Chocolate Couverture (U)  
Standard fluid for moulding and coating

Item #31703 - 61% Dark Chocolate Couverture (U)  
High fluid for moulding and coating

Item #31704 - 71% Dark Chocolate Couverture (U)  
High fluid for moulding and coating  
Pack Size: 1/22lb

Item #757709 - Cocoa Powder (U)  
Pack Size: 4/5lb

Europa, known for its finest quality products, introduces a complete range of chocolate and cocoa powder.

Our product selection is designed for your everyday needs.

## CHOCOLATE RASPBERRY TART

### Specialty Ingredients:

#### ITEM#

90444	La Rose Noire Vanilla Round Tart Shell
6576-192	Darbo Raspberry Marmalade Seedless
31704	Europa 71% Dark Chocolate Couverture
90435	Trimoline Inverted Sugar

Yield: 12 Large Tart Shells

#### Ganache:

12 oz	Heavy Cream
12 oz	Europa 71% Couverture
½ oz	Trimoline

#### Procedure:

1. Lay out 12 La Rose Noire Vanilla Round Tart Shell onto a pan lined with parchment paper.
2. Pipe a thin layer of the Darbo Raspberry Marmalade seedless into each tart shell.
3. Place the Europa 71% couverture into a bowl.
4. Bring the heavy cream and Trimoline to a boil.
5. Pour the hot cream over the chocolate 1/3 at a time, stirring with a rubber spatula after each addition.
6. After the last addition the ganache should be smooth and shiny.
7. Pipe the ganache into each shell, on top of the raspberry marmalade while it is still warm.
8. Allow the ganache to set room temperature.
9. Before serving garnish with whipped heavy cream and chocolate curls.



**EUROPA**<sup>TM</sup>

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