

KALINGO 65%

SPICY FRESHNESS

The intense aromas of Kalingo 65% perfectly reflect Grenada's volcanic soil. The **Windward** island's natural exposure is expressed through the intense **freshness** of its very subtle aromas. The balance of the **chocolate note** is delicately enhanced by a touch of **peppery mint**.

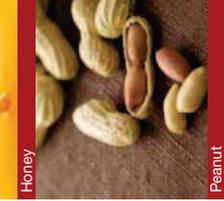
| PACKAGING | COMPOSITION | INGREDIENTS | BBD* | STORAGE |
|--|--|---|---------------------------------|--|
| 3kg bag of fèves Code 9789 100g sample pot Code 9811  | Cocoa 65% min. Sugar 34% Fat 39% | Cocoa beans from Grenada, sugar, cocoa butter, emulsifier (soya lecithin), vanilla. This product may contain traces of nuts, milk and egg proteins, gluten. | 14 months *Best Before Date. | Keep in a dry place between 16 and 18°C (60-64°F). |

APPLICATIONS

| USE | Fine chocolate Ganache | Coating | Molding | Ganache for pâtisserie | Mousse | Sauce | Ice cream & Sorbet | Chocolate beverage | Decoration | Glazing | Crèmeux |
|---------|------------------------|---------|---------|------------------------|--------|-------|--------------------|--------------------|------------|---------|---------|
| KALINGO | | | | | | | | | | | |

Recommended application

PAIRING SUGGESTIONS FOR YOUR RECIPES

| | | | |
|--|--|--|--|
|  Apricot |  Vanilla |  Honey |  Lemongrass |
|  Coconut |  Liquorice |  Peanut |  Mint |
|  Passion fruit |  Chili |  Salted Butter | |

ALSO...
Zests (Lemon, Lime, Orange),
Pink Peppercorns,
Almond, Banana,
Pineapple.

Original Recipes from the École du Grand Chocolat

Kalingo Fine Chocolates

Makes around 150 chocolates

KALINGO NUTMEG GANACHE

Bring the cream to a boil with the invert sugar, split and scraped vanilla beans and nutmeg. Infuse for five minutes and then strain.
Slowly pour the boiling mixture onto the melted couverture.
Mix in circles in the center of the preparation with a rubber spatula to create a glossy core with a certain elasticity.
Take care to preserve this texture throughout the process.
As soon as the ganache reaches 35/40°C, add the diced butter and process (for 580g cream, we recommend the addition of 0.7g nutmeg).

ASSEMBLY AND FINISHING

Leave the ganache to set at 17°C. Temper the spray mixture and then spray a little onto a silicone mat and set aside in the refrigerator. Use an 8mm nozzle to pipe 8 – 10 droplets of ganache onto the coated silicone mat.
Leave to set at 17°C and 60% humidity for 24 hours.
Spray once again with the chocolate spray mix to preserve the tips of the droplets when coating.
Coat and leave to set again.

Kalingo Squares

Makes approx. 60 small cakes.

CHOCOLATE VIENNOIS SPONGE

Whip the yolks, whole eggs and the larger quantity of caster sugar in a free-standing mixer. Whip the whites and add the remaining sugar. Mix the whipped whites with the first mixture and then fold in the sifted flour and cocoa powder.
Pour and spread evenly onto baking sheets.
Bake at 230°C for around 6 minutes in a fan oven.

BANANA PINEAPPLE CONFIT

Mix the sugar with the pectin NH. Heat the fruit pulps and then add the sugar/pectin mixture at 40°C. Boil for one minute, and then set aside in the refrigerator.

LIGHT KALINGO MOUSSE

Soak the gelatin in a large quantity of cold water and drain well. Bring the milk to a boil and add the gelatin. Pour around 1/3 of the hot liquid onto the partially melted couverture and whisk to obtain a smooth and glossy mixture with a certain elasticity, signifying the start of the emulsion process. Add the remaining milk whilst preserving this texture and process. When the chocolate mixture reaches 40/45°C, pour onto the whipped cream and use immediately.

PEPPER SHORTBREAD

Cut the chilled butter into small cubes. Sift together the dry ingredients. Add the finely-ground pepper (optional). Add the butter and process in a free-standing mixer using the paddle attachment. The mixture will become sandy and then form a dough. Stop mixing and set aside in the refrigerator or the freezer until ready to cook.
Bake at 150/160°C with the damper open until golden.

COATING

700g KALINGO 65% COUVERTURE
300g COCOA BUTTER
180g chopped roasted almonds

ASSEMBLY

Pour 725g of Viennois Sponge onto each baking sheet. Bake at 230°C for around 6 minutes in a fan oven. Place a strip of sponge into a 40 x 60 cm frame. Spread 300g of Banana Pineapple Confit on top, and then set aside in the freezer. Make the Light Mousse and add 500g of it. Add a second strip of sponge and another 200g of confit. Finish with 500g Light Mousse, taking care to smooth the surface. Blast freeze. Roll out the Shortbread to a thickness of 3mm and set aside in the refrigerator. Cut into 5.5 x 5.5 cm squares. Bake at 160°C until golden.

FINISHING

Melt the coating mixture and then use a bamboo skewer to dip the cakes into the chocolate mixture, ensuring the smooth mousse side isn't coated. Immediately sprinkle with a few Valrhona chocolates (Crunchy Pearls, Equinox etc.). Place the cakes mousse-side-down onto the Shortbread.

TIP

Cut out squares of different sizes to provide entremets serving 4/6 or 8 people.

