

Ingredient	Hazelnut Couverture	White Almond Couverture	Coconut Couverture	Salted Caramel Couverture*	Coffee Couverture**
Water	588 g	577 g	582 g	614 g	577 g
Sugar	0 g	106 g	116,5 g	160 g	0 g
Brown sugar	130 g	0 g	0 g	25 g	110 g
Inverted sugar	34 g	30 g	40 g	14 g	40 g
Glucose powder	30 g	20 g	20 g	25 g	24 g
Stabilizer	0,8 g	0,8 g	0,8 g	2 g	0,7 g
Emulsifier	0,7 g	0,7 g	0,7 g	0,6 g	0,8 g
Salt	2 g	0 g	0 g	3,4 g	0 g
Couverture	215 g	265,5 g	240 g	156 g	248 g
Vanilla pod	0 g	0 g	0 g	0 g	0 g
Total	1000 g	1000 g	1000 g	1000 g	1000 g

PREPARATION STEPS :

1. Mix the stabilizers/emulsifiers with part of the sugar.
2. Incorporate the remaining sugars into the water and begin heating.
3. Add the sugar and stabilizers at around 40°C.
4. Cook to 84°C, then pour over the Couverture.
5. Blend thoroughly, cover with plastic wrap, and store for 24 hours at 4°C for maturation.
6. Blend well again before churning.

*Salted Caramel Couverture : Make a dry caramel with the sugar, then deglaze with the preheated water.

** Coffee Couverture : Once blended with the couverture, bring the mixture back to a boil and cook for 2 minutes.

Ingredient	MLK 45%	White 38%
Water	598 g	595 g
Sugar	0 g	140 g
Brown sugar	120 g	0 g
Inverted sugar	40 g	44 g
Glucose powder	30 g	25,5 g
Stabilizer	1,9 g	2 g
Emulsifier	0,6 g	0,5 g
Salt	0 g	0 g
Couverture	210 g	190 g
Vanilla pod	0 g	3 g
Total	1000 g	1000 g

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4. Cook to 84°C, then pour over the Couverture.
5. Blend thoroughly, cover with plastic wrap, and store for 24 hours at 4°C for maturation.
6. Blend well again before churning.