

REPÚBLICA DEL CACAO®

An original recipe by Santiago Cueva



NAMACHOCO

Makes one 40 x 40 x 1cm dessert

INGREDIENTS

NAMACHOCO

- 250gr Cream
- 250gr Low fat coconut milk
- 75gr Caramel powder heated to 355°F (180°C)
- 50gr Inverted sugar
- 2.5gr Fine salt
- 1125gr Ecuador 40% Milk Chocolate Caramelized
- 75gr Dark Chocolate Ecuador 65%

METHOD

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- Heat up the cream, coconut milk, inverted sugar and caramel powder.
- Add this mix to the chocolate (which you have melted in advance) and combine well to create an emulsion.
- Pour the mixture into one 40 x 40 x 1cm mold and leave to rest for 24 hours.
- Cut into pieces and sprinkle with 22-24% cocoa powder.

