REPÚBLICA DEL CACAO

BEVERAGES

RECIPE BOOK



Certified B Corporation



REPÚBLICA DEL CACAO

República del Cacao was born in 2005 when our Ecuadorian founders, the Chiriboga brothers, walked into a chocolate shop in Paris and asked to taste the finest chocolate available. The shop assistant brought them the mostprized chocolate in the store.

The brothers, amazed and thrilled, couldn't hide their surprise upon discovering that the cacao in this very special chocolate came from the renowned Guayaquil region in their home country, Ecuador. Although they knew of Ecuador's cacao heritage, they had never realized that their cacao was among the best in the world and used to produce some of the finest chocolates.

At that moment, República del Cacao was born, with the purpose of producing the most authentic Latin American chocolate in collaboration with local communities, sustainably developing fine aroma cacao at its origin.

Since then, we have made great strides, launching our consumer chocolates in 2007 and our professional line in 2014. Today, our chocolates are distributed worldwide, and we take pride in being chosen by the best pastry chefs and chocolatiers.

Our unique equatorial climate and rich, varied biodiversity provides the perfect conditions for growing cacao and we are proud to produce our chocolate entirely in Latin America, with natural local ingredients.

We hope you enjoy our chocolate as much as we loved creating it.

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WE CREATE THE MOST AUTHENTIC LATIN-AMERICAN CHOCOLATE WORKING TOGETHER WITH LOCAL COMMUNITIES AND DEVELOPING SUSTAINABILE FINE CACAO PRODUCTION AT ITS SOURCE.

As República del Cacao develops and works on becoming a company for the future, we have met the highest standards of social and environmental performance, transparency, and social responsibility while looking to balance profit with our purpose. As a result, we've received the B Corp certification recognizing our efforts to develop an economic system that is more inclusive, equitable, and sustainable for all.

Certified B Corporation

LOCAL BRAND GLOBAL IMPACT

social • environmental • economical

WE CREATE OUR CHOCOLATES BASED ON 4 PILARS THAT GUIDE OUR EFFORTS

• FINE CACAO • EXCELENCE • COMUNITY • AUTHENTICITY

We produce HIGH-QUALITY FINE AROMA chocolate in Ecuador.

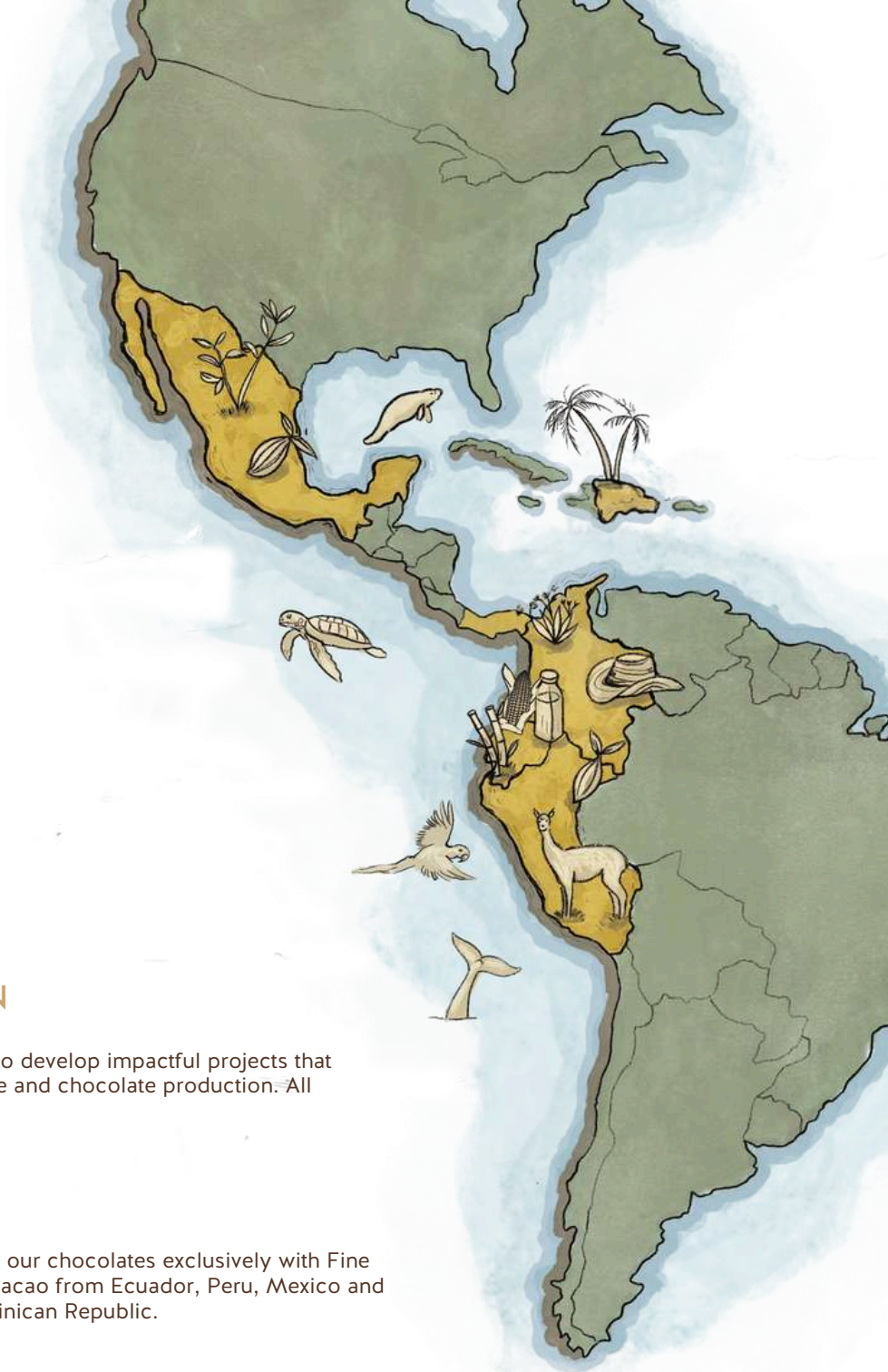
We are a BCORP CERTIFIED COMPANY
A chocolate with purpose.



WE ARE A LOCAL BRAND
We assure economic development in Latin America through local investment in infrastructure & technology, regional purchase of cacao and ingredients, local production of chocolate and strengthening knowledge exchange.

GLOBAL IMPACT
Our chocolate is produced locally with the most advanced techniques and state-of-the-art technology; it is consumed globally by a community of passionate, inspired, and conscious chocolate lovers and professionals in over 20 countries.

REPÚBLICA DEL CACAO



INGREDIENTS OF ORIGIN

We work directly with partener farmers to develop impactful projects that secure a sustainable future for agriculture and chocolate production. All our ingredients are 100% Latin American.

Fine Cacao	We craft our chocolates exclusively with Fine Aroma Cacao from Ecuador, Peru, Mexico and the Dominican Republic.
Milk	Pure whole milk from the Andes mountain range.
Panela	Organic unrefined whole cane sugar, sourced from the coastal plains of Latin America.
Corn	We honor this ancient grain by incorporating it into one of our most innovative recipes, sourced from non-GMO Latin American producers.



ANDREA LÓPEZ

República del Cacao Corporate Chef

Andrea López is the Corporate Chef for República del Cacao. Andrea has a history of training at renowned national and international institutions and has also worked in prominent restaurants in Ecuador.

Andrea explores the use of different local and international ingredients to provide unique and memorable sensations in each preparation. Her creativity and talent are reflected in the various creations for her courses and demos, as well as in the recipes we export to markets around the world. Thanks to her passion for teaching, she travels the world conducting trainings and events, educating pastry chefs about our products. Andrea is responsible for conducting courses and masterclasses both locally and internationally, validating the uses and applications of new products, developing recipes, and participating in brand events.

"Pastry and chocolate have gone from being my profession to become my passion and my day to day. It is the path by which I can express my creativity, my way of thinking and feeling. I have fun, I laugh, I get stressed, I worry, I get surprised, and I discover, all that I love. Pastry and chocolate are now part of my life and of who I am".



HOT BEVERAGES

CATEGORY



CLASSIC HOT CHOCOLATE

HOT BEVERAGES | **CATEGORY**

INGREDIENTS

FOR THE CHOCOLATE BEVERAGE OF YOUR CHOICE

75g	Any República del Cacao dark chocolate
5g	Powdered Cacao 22-24%
120ml	Water
120ml	Milk

ASSEMBLY

300ml	Chocolate beverage
a/n	Dark Chocolate Ecuador 56% Fluid stamp

PROCEDURE

FOR THE CHOCOLATE BEVERAGE OF YOUR CHOICE

In a frothing pitcher place the chocolate and the powdered cacao with the liquids. Start heating the mixture with the coffee machine steam valve until you have a homogeneous beverage and the milk starts to foam.

Note: To make a non-dairy drink replace the water and the milk with oat milk or any other vegetal milk.

ASSEMBLY

Use a cacao cup and immediately pour the hot chocolate and the chocolate stamp as décor on top.

Decoration: next page

PRODUCTS IN THIS RECIPE





Original recipe by:
Chef Andrea López

INGREDIENTS

FOR THE CHOCOLATE STAMP

a/n Dark Chocolate Ecuador 56% Fluid
1u Chocolate stamp

PROCEDURE

FOR THE CHOCOLATE STAMP

Place the guitar sheet on the marble counter using a little bit of oil. Pre-crystallize the chocolate using the following temperature curve: 45°C – 27°C – 31°C. Place a dot of pre-crystallize chocolate on a guitar sheet and press it down with the frozen chocolate stamp.

Note: Store the chocolate stamp in a blast chillller or cool it down with a freeze spray.







Original recipe by:
Chef Andrea López



56% DARK CHOCOLATE MOCHACCINO

HOT BEVERAGES **CATEGORY**

INGREDIENTS

FOR THE SYRUP BASE

200g	White sugar
100g	Dextrose
80g	Glucose DE40
500g	Water
3g	Salt

FOR THE CHOCOLATE SYRUP

495g	Dark Chocolate Ecuador 56%
500g	Syrup base
30g	Powdered cacao 22-24%

FOR THE DARK CHOCOLATE MOCHACCINO ECUADOR

1u	Double espresso (18g of ground coffee for 30sec - 60ml)
30g	Ecuador 56% dark chocolate syrup
100g	Milk or vegetal milk
a/n	Dark Chocolate Ecuador 56% Fluid and Ecuador Cacao Nibs décor

PROCEDURE

FOR THE SYRUP BASE

Combine everything in a pot and cook until boiling point. Cool down immediately and store in the fridge.

Note: Create new flavors by infusing the water before with any herb, tea, spice. For a vanilla scent syrup add 1u vanilla bean and cook all together.

FOR THE CHOCOLATE SYRUP

Heat the syrup to 60°C, add to the chocolate and powdered cacao, and perfect the emulsion with an immersion blender.

FOR THE DARK CHOCOLATE MOCHACCINO ECUADOR

In a cup/glass of your choice place the syrup, followed by the foamed milk, milk and in the middle pour gently the double espresso. Try to maintain separate layers. Place de chocolate décor on top.

For latte art: Pour the syrup and the doble expresso together, mix until well combined and add the foamed milk making latte art.

Decoration: next page

PRODUCTS IN THIS RECIPE



Original recipe by:
Chef Andrea López

INGREDIENTS

CHOCOLATE AND CACAO NIBS NET

a/n Dark Chocolate Ecuador 56% Fluid
a/n Ecuador Cacao Nibs

PROCEDURE

CHOCOLATE AND CACAO NIBS NET

In a food processor, blend the cocoa nibs to make them smaller and place them on a tray. Pre-crystallize the chocolate using the following temperature curve: 45°C – 27°C – 31°C. Place the pre-crystallize chocolate in a piping bag and shape a net (spiral) over the crushed nibs. Once the net has crystallized, lift it off and continue making more.

Note: For a precise round shape, use a round cutter of the desired diameter to press slightly into the crushed nibs. This will create a guide to form nets of the exact same size.







Original recipe by:
Chef Andrea López



HOT INFUSED CACAO HUSK

HOT BEVERAGES **CATEGORY**

INGREDIENTS

FOR THE INFUSED CACAO HUSK BEVERAGE

50g	Cacao husk
1000g	Water
2u	Orange peel
3u	Cloves
5u	Sweet pepper
1u	Star anise

ASSEMBLY AND DÉCOR

a/n	Infused cacao husk beverage
a/n	Star anise

PROCEDURE

FOR THE INFUSED CACAO HUSK BEVERAGE

Place in a pot the water to boil. Out of the heat, add the cacao husk, the orange peel, the spices and let it rest 10 min to infuse. Sift the liquid using a linen towel and use it.

Note:
-Add 10g of honey per 250ml of hot infusion to sweeten the beverage.
-To make different flavor beverage change the orange peel for any other citric or any other fruit peel such as apple, pineapple peel. The idea is to reuse the often-leftover peels.

ASSEMBLY AND DÉCOR

In a cup immediately place the sifted hot infused cacao husk beverage and a star anise on top as décor.

If the infusion was left in the fridge, place it in a frothing pitcher and heat it with the coffee machine steam valve. Serve immediately with a star anise on top as décor.

Original recipe by:
Chef Andrea López



CACAO NIBS HOT BREW

HOT BEVERAGES **CATEGORY**

INGREDIENTS

FOR THE CACAO NIBS HOT INFUSED WATER

200g Ecuador Cacao Nibs
1000g Water

PROCEDURE

FOR THE CACAO NIBS HOT INFUSED WATER

Combine everything in a pot and heat until boiling point. Leave the water to infuse out of the heat 20 min and strain. Cool it down immediately and store it in the fridge.

ASSEMBLY

Place the infusion in a frothing pitcher and start heating the mixture with the coffee machine steam valve, serve immediately.

Notes:
- Sensory profile: Nibs hot brew tastes more acidic and bitter.
- Save the nibs and let them dry in an oven for 2-3 hours at 85°C. The nibs will lose a bit of intensity, but they can be used again in any other recipe.

PRODUCTS IN THIS RECIPE



Original recipe by:
Chef Andrea López



SPICE LATIN HOT CHOCOLATE PERU 62%

HOT BEVERAGES CATEGORY

INGREDIENTS

FOR THE HOT SPICES MIX

- 3u Cloves
- 5u Sweet pepper
- 2g Chili powder
- 2g Rose peppercorn
- 5g Cinnamon powder

FOR THE BEVERAGE

- 80g Dark Chocolate Peru 62%
- 3g Hot spices mix
- 120ml Water
- 120ml Milk
- 50g Raspberry puree

ASSEMBLY

- 300ml Spice Latin hot chocolate Peru 62%

PROCEDURE

FOR THE HOT SPICES MIX

Combine everything and grind all the spices until you have a smooth powder.

FOR THE BEVERAGE

In a frothing pitcher place the chocolate and the hot spice powder with the liquids. Start heating the mixture with the coffee machine steam valve until you have a homogeneous beverage and the milk starts to foam.

Note:
-The fruit puree can be replaced by any other that matches the chocolate flavor notes.
-To make a non-fruit drink just leave out the puree of the recipe.
-The quantity of hot spices mix in the beverage can be adjust to the desire intensity.

ASSEMBLY

Place the hot beverage in a cup of choice, and decorate.

Decoration: next page

PRODUCTS IN THIS RECIPE



Original recipe by:
Chef Andrea López

INGREDIENTS

CHILI STENCIL

a/n Acetate sheets
a/n Powdered Cacao 22-24%

PROCEDURE

CHILI STENCIL

Cut the acetate sheet into a round shape matching the diameter of the serving cup, then cut out the chili design. Place the chili stencil on top of the hot spicy chocolate and sprinkle powdered cacao using a fine sieve. Remove the stencil very carefully.







Original recipe by:
Chef Andrea López





COLD BEVERAGES

CATEGORY



CLASSIC COLD CHOCOLATE

COLD BEVERAGES **CATEGORY**

INGREDIENTS

FOR THE CHOCOLATE BEVERAGE OF YOUR CHOICE

75g	Any República del Cacao dark chocolate
5g	Powdered Cacao 22-24%
120ml	Water
120ml	Milk

FOR THE 56% DARK CHOCOLATE SYRUP

495g	Dark Chocolate Ecuador 56%
500g	Syrup base (pg. 12)
30g	Powdered cacao 22-24%

ASSEMBLY

a/n	56% dark chocolate syrup
a/n	Ecuador Cacao Nibs (crushed)
a/n	Ice cubes
300ml	Chocolate beverage

PROCEDURE

FOR THE CHOCOLATE BEVERAGE OF YOUR CHOICE

In a frothing pitcher place the chocolate and the powdered cacao with the liquids. Start heating the mixture with the coffee machine steam valve until you have a homogeneous beverage and the milk starts to foam.

Note: To make a non-dairy drink replace the water and the milk with oat milk or any other vegetal milk.

FOR THE 56% DARK CHOCOLATE SYRUP

Heat the syrup to 60°C, add to the chocolate and powdered cacao, and perfect the emulsion with an immersion blender.

ASSEMBLY

Dip in water a long glass rim and coat it with the crushed nibs, pour around the glass the chocolate syrup with the help of a squeeze bottle, add ice cubes, and the chocolate beverage.

Decoration: next page

PRODUCTS IN THIS RECIPE



Original recipe by:
Chef Andrea López

INGREDIENTS

CHOCOLATE DECORATION

a/n Transfer sheets
a/n Dark Chocolate Ecuador 56%

PROCEDURE

CHOCOLATE DECORATION

To make the chocolate decorations, precrystallize the chocolate using the following curve: 45°C – 28°C – 31°C. Place the tempered chocolate on top of a transfer sheet and spread it evenly. Cut it into the desired shape and curl it using a rolling pin. Let the decorations crystallize completely before unmolding.







Original recipe by:
Chef Andrea López



COLD INFUSED CACAO HUSK

COLD BEVERAGES **CATEGORY**

INGREDIENTS

FOR THE INFUSED CACAO HUSK BEVERAGE

50g	Cacao husk
1000g	Water
2u	Orange peel
3u	Cloves
5u	Sweet pepper
1u	Star anise

ASSEMBLY

a/n	Infused cacao husk beverage
a/n	Dehydrated oranges

PROCEDURE

FOR THE INFUSED CACAO HUSK BEVERAGE

Place in a pot the water to boil. Out of the heat, add the cacao husk, the orange peel, the spices and let it rest 10 min to infuse. Sift the liquid using a linen towel and use it.

Note:
-Add 10g of honey per 250ml of cold infusion to sweeten the beverage.
-To make different flavor beverage change the orange peel for any other citric or any other fruit peel such as apple, pineapple peel. The idea is to reuse the often-leftover peels.
- For a citrus flavor add 50g of fruit juice with 150g infusion and 10g of honey.

ASSEMBLY

In a long glass add ice cubes, the sifted infused cacao husk beverage and add an orange décor.

Decoration: next page

Original recipe by:
Chef Andrea López

INGREDIENTS

DEHYDRATED ORANGE

1u Orange
100g Sugar

PROCEDURE

DEHYDRATED ORANGE

Slice the orange into thin slices, place them on an oven tray lined with a silicone mat. Sprinkle sugar all over the orange slices and dehydrate them in an oven at 85°C for 3-4 hours, or place them in a hot box overnight, or use a dehydrator.







Original recipe by:
Chef Andrea López



CACAO NIBS COLD BREW

COLD BEVERAGES **CATEGORY**

INGREDIENTS

FOR THE CACAO NIBS COLD INFUSED WATER

200g	Ecuador Cacao Nibs
1000g	Water

ASSEMBLY

200ml	Cacao nibs cold infused water
a/n	Ecuador Cacao Nibs (crushed)
a/n	Ice cubes

PROCEDURE

FOR THE CACAO NIBS COLD INFUSED WATER

Roast the nibs in the oven for 15 min at 150°C and add them to the cold water. Leave the mixture 24 h in the fridge and strain.

ASSEMBLY

Dip in water a long glass rim and coat it with the crushed nibs, add the ice cubes and the cold infusion.

Notes:
- If there is a thin layer of cacao butter fat on top of the infusion, place plastic wrap in touch of the liquid and take it off, use the infusion.
- Sensory profile: Nibs cold brew highlights the roasted and cacao notes.
- Save the nibs and let them dry in an oven for 2-3 hours at 85C°. The nibs will lose a bit of flavor, but they can be used again in any other application.

PRODUCTS IN THIS RECIPE



Original recipe by:
Chef Andrea López


REPÚBLICA
DEL CACAO

FROZEN WHITE MOCHA 31%

COLD BEVERAGES **CATEGORY**

INGREDIENTS

FOR THE FROZEN WHITE MOCHA 31% ECUADOR

1u	Long double espresso (18g of ground coffee for 35seg – 85ml)
50g	White Chocolate Ecuador 31%
170g	Ice cubes

WHITE CHOCOLATE 31% WHIPPED GANACHE & VANILLA

STARCH BASED MIX FOR WHITE CHOCOLATES

270g	Whole milk
8g	Potato starch
½u	Vanilla bean

WHITE CHOCOLATE 31% WHIPPED GANACHE

250g	Starch based mix
150g	Cream 35% fat
3g	Gelatin powder 220°B
195g	White Chocolate Ecuador 31%

ASSEMBLY AND DÉCOR

300ml	Frozen white mocha 31%
80g	White chocolate 31% whipped ganache
1u	White Chocolate Ecuador 31% décor

PROCEDURE

FOR THE FROZEN WHITE MOCHA 31% ECUADOR

Blend the hot doble expresso with the white chocolate until fully melted, add the ice cubes and blend again until you have a frozen/slushy texture.

WHITE CHOCOLATE 31% WHIPPED GANACHE & VANILLA

STARCH BASED MIX FOR WHITE CHOCOLATES

Mix a small amount of cold milk with the potato starch and set aside. Heat the rest of the milk with the vanilla seeds/bean to 185/194°F (85/90°C). Pour some of the hot milk into the cold milk and starch mixture. Put it all in the cooking pot and bring it to a boil.

WHITE CHOCOLATE 31% WHIPPED GANACHE

Weigh the amount of hot starch-based mix required for the recipe and add the gelatin bloomed in 5 times its weight in water and let it melt. Use a rubber spatula to emulsify little by little with the partially melted chocolate. Mix with an immersion blender until perfectly emulsified. Add the cold cream and emulsify again with an immersion blender. Leave to set in the refrigerator, ideally for 12 hours at 39°F (4°C). Whip until the texture is consistent enough to use in a piping bag or with a spatula.

ASSEMBLY AND DÉCOR

In a glass place the frozen beverage, pipe the whipped ganache on top and place the chocolate décor.

PRODUCTS IN THIS RECIPE



Original recipe by:
Chef Andrea López



FROZEN WHITE MOCHA CORN 33%

COLD BEVERAGES **CATEGORY**

INGREDIENTS

FOR THE CORN ICE CUBES

300g	Yellow corn
1000g	Water

FOR THE FROZEN WHITE MOCHA 33% & CORN BEVERAGE

1u	Long double espresso (18g of ground coffee for 35seg – 85ml)
50g	White Chocolate Ecuador 33% with Roasted Corn
170g	Corn ice cubes

WHITE CHOCOLATE 33% WHIPPED GANACHE & VANILLA

STARCH BASED MIX FOR WHITE CHOCOLATES

270g	Whole milk
8g	Potato starch
½u	Vanilla bean

WHITE CHOCOLATE 33% WHIPPED GANACHE

250g	Starch based mix
150g	Cream 35% fat
3g	Gelatin powder 220°B
185g	White Chocolate Ecuador 33% with Roasted Corn

ASSEMBLY AND DÉCOR

300ml	Frozen white mocha 33% & corn beverage
80g	White chocolate 33% whipped ganache
a/n	Crispy corn
a/n	Caramel pop corn

PROCEDURE

FOR THE CORN ICE CUBES

Grill the corn until is cooked and caramelized. Take out all the grains and blend them well with the water. Strain and place them in ice cube molds, freeze and unmold them. Reserve in freezer.

Note: It is possible to use canned yellow corn.

FOR THE FROZEN WHITE MOCHA 33% & CORN BEVERAGE

Blend the hot doble expresso with the white chocolate until fully melted, add the ice cubes and blend again until you have a frozen/slushy texture.

WHITE CHOCOLATE 33% WHIPPED GANACHE & VANILLA

STARCH BASED MIX FOR WHITE CHOCOLATES

Mix a small amount of cold milk with the potato starch and set aside. Heat the rest of the milk with the vanilla seeds/bean to 185/194°F (85/90°C). Pour some of the hot milk into the cold milk and starch mixture. Put it all in the cooking pot and bring it to a boil.

WHITE CHOCOLATE 33% WHIPPED GANACHE

Weigh the amount of hot starch-based mix required for the recipe and add the gelatin bloomed in 5 times its weight in water and let it melt. Use a rubber spatula to emulsify little by little with the partially melted chocolate. Mix with an immersion blender until perfectly emulsified. Add the cold cream and emulsify again with an immersion blender. Leave to set in the refrigerator, ideally for 12 hours at 39°F (4°C). Whip until the texture is consistent enough to use in a piping bag or with a spatula.

ASSEMBLY AND DÉCOR

In a glass place the frozen beverage, pipe the whipped ganache on top and sprinkle the crispy corn and caramel pop corn.

PRODUCTS IN THIS RECIPE



Original recipe by:
Chef Andrea López



AMAZONÍA AFFOGATO

COLD BEVERAGES **CATEGORY**

INGREDIENTS

FOR THE AMAZONÍA ICE CREAM

320g	Dark Chocolate Amazonía 75%
1290g	Whole milk
72g	Milk powder 0% fat
140g	Sacarose
120g	Glucose powder
40g	Inverted sugar
10g	Cream 35% fat
8g	Ice cream stabilizer
350g	Almond and hazelnut crunchy praline

ASSEMBLY AND DÉCOR

1 scoop	Amazonía ice cream
10g	Roasted hazelnuts
1u	Espresso

PROCEDURE

FOR THE AMAZONÍA ICE CREAM

Carefully weigh all the ingredients, separating 10% of the total weight of the sugar to mix with the stabilizer. Proceed in the following order:

-Pour the water or milk into a saucepan or a pasteurizer.
-At 75°F (25°C), add the milk powder.
-At 85°F (30°C), add the sugars (sugar, glucose powder and invert sugar), minus the 10% of the sugar for mixing with the stabilizer.
-At 105°F (40°C), incorporate the fats: the cream and chocolate.
-Carefully use an immersion blender for a better emulsion, taking care not to incorporate any air bubbles.
-At 115°F (45°C), finish incorporating the ingredients by adding the stabilizer mixture with the remaining 10% of the sugar.
-Pasteurize at 185°F (85°C) for 2 minutes then rapidly cool the mixture to 40°F (4°C).
-Homogenize the mixture with an immersion blender.
-Let the mixture mature for at least 12 hours.
-Mix and churn at 15/20°F (-6/-10°C).
-While assorting the ice cream variegate it with the crunchy praline.
-Blast freeze at -20°F (-30°C) for 10 min.
-Store in the freezer at 0°F (-18°C).

ASSEMBLY AND DÉCOR

In a cup, scoop the ice cream and pour over the expresso. Sprinkle roasted hazelnuts and serve immediately.

PRODUCTS IN THIS RECIPE



Original recipe by:
Chef Andrea López



CACAO NIBS LEMONADE

COLD BEVERAGES **CATEGORY**

INGREDIENTS

FOR THE CACAO NIBS INFUSED WATER

200g	Ecuador Cacao Nibs
1000g	Water

FOR THE SIMPLE SYRUP BASE

250g	White sugar
250g	Water
a/n	Lemon peel (of the lemons use to extract the juice)

ASSEMBLY

300ml	Cacao nibs infused water
100ml	Lemon juice
100ml	Simple syrup base
2u	Cacao nibs nougatine

PROCEDURE

FOR THE CACAO NIBS INFUSED WATER

Roast the nibs in the oven for 15 min at 150°C and add them to the cold water. Let the mixture 24 h in the fridge and strain.

Note: Save the nibs and let them fry in an oven 1-2 hour at 90°C, use them in the nougatine.

FOR THE SIMPLE SYRUP BASE

Combine everything in a pot and cook until boiling point. Cool down immediately and store in the fridge.

ASSEMBLY

Mix the nibs infused water with the lemon juice and the simple syrup. Pour ice in a long glass, add the nibs lemonade and place on top the nibs nougatine as décor.

Note: Depending on the acidity of the lemon juice adapt the quantity of the juice and the simple syrup.

Decoration: next page

PRODUCTS IN THIS RECIPE



Original recipe by:
Chef Andrea López

INGREDIENTS

FOR THE CACAO NIBS NOUGATINE

- 125g Unsalted butter
- 50g Glucose DE40
- 10g Water
- 150g White sugar
- 2,5g NH Pectin
- 175g Crushed cacao nibs (used for infusion)

PROCEDURE

FOR THE CACAO NIBS NOUGATINE

In a pan mix the sugar and the pectin, followed by the butter, glucose and water. Cook the mixture until boiling point, out of the heat add the cacao nibs. Spread the mixture over a silicone mat and cook it at 190°C for 12 min. Let it cool down, crack it and use it.







Original recipe by:
Chef Andrea López

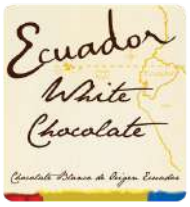


PRODUCT

PORTFOLIO

REPÚBLICA DEL CACAO

1



WHITE
SINGLE ORIGIN
CREAMY



2



UNIQUE RECIPE
ROASTED CORN
CARAMEL COLOR



3



INTENSE CACAO
BITTER
LOW FLUIDITY



4



CACAO
VERSATILE
ENROBING



5



ORGANIC PANELA
SPICED
CACAO



6



RIPE FRUITS
CACAO
ACIDITY



7



FRUITY
ACID



8



FRUITY
STRONG SPICES
ACID



9



TOASTED CACAO
VERSATILE
FRUITY



10



FLUID
VERSATILE
FRUITY & TOASTED



11



BLACK FRUITS
CACAO
BITTER



12



WOOD
NUTS
MULTI-USE



13



INTENSE
PURE CACAO



14



STRONG CACAO FLAVOR
NUTS
ALKALINE



REPÚBLICA DEL CACAO

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LOCAL BRAND
GLOBAL IMPACT

social • environmental • economical

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