

REPÚBLICA
DEL CACAO®



México 66%

A JOURNEY OF TRADITION AND FLAVOR



LOCAL BRAND
GLOBAL IMPACT

social • environmental • economical



México 66%

A JOURNEY OF TRADITION AND FLAVOR

The history of cocoa in Mexico dates back to pre-Hispanic times. In Mesoamerican towns, cocoa was already used and consumed. It was ceremonially used in royal weddings, accompanied the deceased in their transit to the underworld, and was prepared to celebrate military victories or the successful conclusion of commercial expeditions.



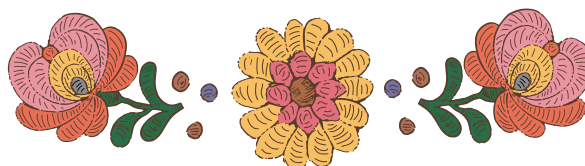
A deep symbolism surrounds cocoa. Several names were attributed to it in pre-Hispanic societies: Kakaw (Mayan), Cacáhuatl (Nahuatl), Si'va (Mixtec), Shudenchú (Otomí), Bizíáa (Zapotec).

The first transformation of cocoa took place in Mexico; a drink made from the beans of the fruit. This creation is a fundamental part of Mexican culture enjoyed throughout the country down to this day with variations of ingredients depending on the region, but always keeping cocoa as the main ingredient for its delicious flavor. In every Mexican home, of course with the family's special recipe, a delicious hot chocolate is a must.

Likewise, cocoa and chocolate are used in different ways in Mexico. From a delicious chocolate bar to a traditional Mole with chocolate, they make a varied and important difference in Mexican gastronomy. It is not surprising that we find savory dishes with chocolate as in Mexico it goes beyond just dessert.

Cocoa and chocolate are an important part of Mexico, an internationally recognized gastronomic heritage, both for its unmistakable flavor and its deep history. Join us to discover this delicious reference, in a journey full of tradition and flavor.

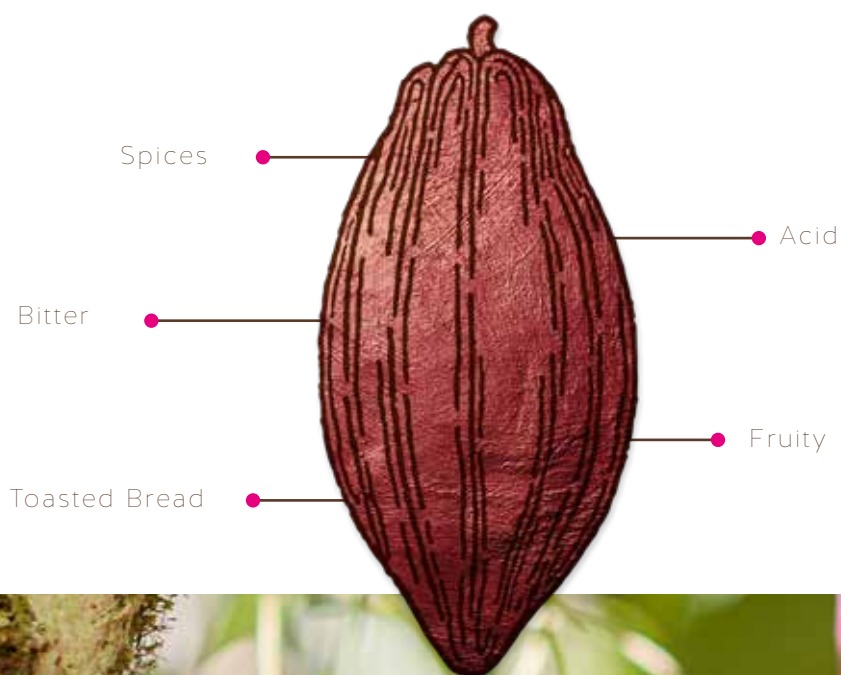
From Mexico to the world.



The characteristics of Trinitario cocoa



Our Dark Chocolate México 66%, is born from Cacao Trinitario, a 100% fine aroma cocoa from the regions of Chiapas and Tabasco.





DARK CHOCOLATE MÉXICO 66%

FRUITY / STRONG SPICES / ACIDITY

This chocolate with cocoa from Chiapas and Tabasco has a particularly intense profile with various fruity, floral and spicy notes. Its 66% percentage expresses notes of roasted cocoa fused with yellow fruits, sweet pepper and orange blossom. It has excellent fluidity for versatile work in pastry and chocolate applications. It will be a true tribute to the colorful Mexican country.

Ingredients:

Mexican Cocoa liquor, sugar, cocoa butter, emulsifier (sunflower lecithin). This product may contain traces of nuts (almonds, hazelnuts, pistachios, pecans), peanuts, gluten, sesame seeds and milk, egg and soy proteins. It is produced in a facility that also uses milk products.

SUGAR

33%

TOTAL FAT

38%

FLUIDITY



HIGH



STORAGE:: 16-18°C

SHELF LIFE: 18 MONTHS

FINE AROMA COCOA

Fine aroma cocoa from the regions of Tabasco and Chiapas.

WHITE SUGAR

Latin American origin.

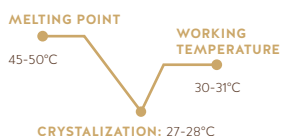


FLAVOR NOTES

Yellow Fruits
Floral
Herbal
Spices
Roasted Cacao
Acidity



TEMPERATE



Key selling points



Origin

- 100% Mexican fine cocoa, harvested in Chiapas and Tabasco Chiapas



Format:

- 2,5kg bag
- Bulk 7,5kg



Profile:

- Fruity: yellow fruits, passion fruit, grapefruit, golden berry (uvilla)
- Strong spices: clove, cinnamon, sweet pepper
- Acid



Characteristics:

- High Fluidity
- Multi use



Target:

- Chocolatiers
- Restaurants
- Ice cream parlors



Certifications:

NON **GMO**

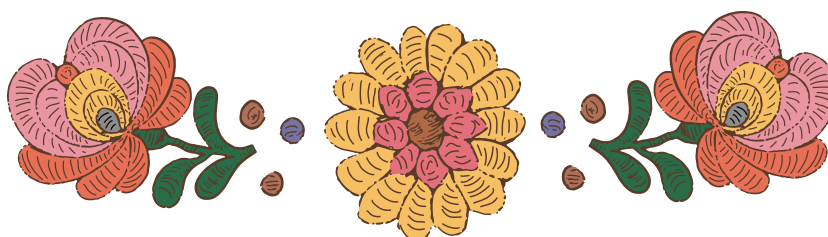


Certified



Corporation

ISO 22000:2020 Guaranteed without Ionization





Sustainability Pillars



We work on the basis of sustainability pillars, which allow us to co-create social, environmental and economic impact projects with our partners which promote sustainable development throughout our business. These pillars allow us to establish a baseline of action and a roadmap with each project established.



- We ensure economic income by guaranteeing the purchase of cocoa.
- We pay a differential price over the cocoa market price.



- Development of agroforestry and regenerative agriculture projects and carbon sequestration.
- Pruning management training (nutrient recycling).
- Environmental education - rational use of the natural reserve's resources.



- Development of local production capacity through agronomic and input support.





Recommendations

by Chef Andrea López

Multi-use

This chocolate is multipurpose and allows a wide range of uses, highlighting its organoleptic characteristics by combining it with similar ingredients to enhance its notes in your preparations. Its strong spicy notes make it easy to combine with savory dishes without losing its prominence. It is recommended for use in restaurant, ice cream and chocolate applications.

Restaurant applications

When creating a plated dessert, we can find ingredients from the savory world that will easily harmonize with chocolate. For example, we have used roots such as sweet potatoes to highlight the orange blossom and strong spices notes.

Ice cream applications

As it has unique characteristics, the purer this chocolate keeps its flavor, the more we will highlight its notes. This is why its application in the world of ice cream is perfect.

In a waterbased sorbet where floral and fruity notes are highlighted or in a cream-based ice cream where notes of toast, bitterness, spices and slight acidity come to the fore.

Chocolate applications

For chocolates this new origin becomes a novelty, since it has its own character and strongly differentiated notes. In a bonbon we will have these complex notes with no need to add anything more than cream and a sweetener. Likewise in a ganache for a molded bonbon or simply molding a bar.



ANDREA LÓPEZ

CORPORATE CHEF
REPÚBLICA DEL CACAO





Recommendations

by Chef Natividad Toledo

Combinations with fruits and spices

Given its delicate aromas of flowers and yellow fruits, it is the perfect pairing with tropical fruits such as mamey, banana or aromatic citrus fruits, such as lime, tangerine and orange. The medium roasted spicy notes of this chocolate allow us to combine it with fresh spices such as coriander seed or pink pepper, as well as very aromatic spices such as cinnamon or cardamom. It combines very well with infusions such as medium roasted coffee or floral herbal teas.

Combinations with liquors

As for liqueurs, its balanced notes of acidity make it a perfect companion to be enjoyed with tequila or mezcal, preferably rested and aged, as well as with fruity and herbal liqueurs such as Cointreau or Chartreuse. As for wines, we recommend pairing with naturally powerful grapes such as Cabernet Sauvignon, followed by Merlot or Malbec.

Salty combinations

In savory cooking, its flavors combine perfectly with a wide variety of dried chiles such as pasilla, ancho or chipotle chiles for sweet and sour sauces or moles.



NATIVIDAD TOLEDO

ALLY CHEF IN MEXICO



PECANS & CARAMEL CHOCOLATE BAR

Original recipe by Andrea López

INGREDIENTS

Pecan Sablee

100g	Toasted pecans
220g	Wheat flour
150g	Brown sugar
150g	Unsalted butter
6g	Salt

Pecan Praline 50%

100g	Sugar
100g	Roasted pecan nuts

Pecan and Chocolate Gianduja

150g	Pecan praline 50% Dark
35g	Chocolate Mexico 66% Milk
115g	Chocolate Peru 38% Milk

Dark Chocolate México 66% Ganache

230g	Dark Chocolate Mexico 66%
140g	Milk cream 35%
14g	Inverted sugar
14g	Sorbitol powder
14g	Glucose DE60
3g	Cinnamon stick
1ud	Course pepper
1ud	Allspice cloves

PREPARATION

Pecan Sablee

Process all the dry ingredients together with the walnuts to obtain a powder. Mix with the butter until a dough is formed, do not overbeat. Laminate 3mm and freeze. Cut 16cm and bake at 160°C for 12 minutes on a micro-perforated silicone mat. With a 15x15cm stainless steel frame, cut the cookie that will be the base of the bar and keep in the frame.

Pecan Praline 50%

Make a caramel with the sugar. Chop the caramel and process it with the pecans until you have a smooth paste.

Pecan and Chocolate Gianduja

Melt both chocolates, add the praline and mix well until the preparation is homogenized. Temper at 28°C and place 145g of gianduja in the frame on the cookie and crystallize.

Dark Chocolate México 66% Ganache

Boil the cream with the spices, turn off and infuse for 10 minutes. Strain and reweigh the cream and make up the necessary amount. Heat the infused cream together with the invert sugar, sorbitol and glucose. Semi-melt the chocolate and add the hot cream progressively, mixing in the center with a rubber spatula to create an elastic and shiny core, a sign that the emulsion has started. Perfect the emulsion with an immersion blender. When the ganache is between 27/28°C frame 300g on the crystallized gianduja. Crystallize for 24h at an ambient temperature of 18°C with 60% hygrometry.

Final Preparation

Cut 12 bars of 7cm long and 2.5cm wide. Place them on a grid and dip them diagonally with 66% Mexico Dark Chocolate, decorate with sea salt and pieces of chopped pecans.

Chocolate in this recipe





ORANGE & ORANGE BLOSSOMS PLATED DESSERT

Original recipe by Andrea López

INGREDIENTS

Dark Chocolate Mexico 66% Cake

300g	Dark Chocolate Mexico 66%
120g	Unsalted Butter
200g	Eggs
60g	Wheat flour
135g	Sugar

Sweet Potato Puree

450g	Yello sweet potatoe
190g	Orange juice
400g	Water
40g	Sugar
5g	Cinnamon stick
1ud	Star anise
3ud	Sweet pepper
3ud	Cloves
50g	Unsalted butter

Orange and Chance Orange Slush

150g	Orange juice
30g	Lemon juice
50g	Honey bee honey
5g	Orange blossom water

Dark Chocolate Mexico 66% Cremeux

500g	English cream
166g	Mexico Dark Chocolate 66%

Dark Chocolate Mexico 66% Ice Cream

480g	Dark Chocolate Mexico 66%
1935g	Whole milk
108g	Powdered milk
210g	Sugar
180g	Atomized glucose
15g	Milk cream MG 35%
60g	Inverted sugar
2g	Ice cream stabilizer

Orange Supremes

10g	Grand Marnier
200g	American orange supremes

Candied Orange

70g	American orange peel
150g	Water
150g	Sugar



Chocolate en esta receta

PREPARATION

Dark Chocolate Mexico 66% Cake

Melt butter and chocolate. Beat the eggs with the sugar until the texture is fluffy. Add the melted chocolate and butter in slowly, creating an emulsion. Mix in the flour in wrapping motions with a spatula. Place in a 20cm x 30cm mold and bake at 180°C for 15min. Cut into cubes.

Sweet Potato Puree

Peel the sweet potato and cut into small cubes. Cook with water, juice and spices until soft. Process the sweet potato in a blender with a little liquid until obtaining a smooth puree. Add the butter and emulsify. Reserve it in a piping bag with a smooth nozzle of 1 cm in diameter.

Orange and Chance Orange Slush

Mix the ingredients well, freeze and stir every 5 minutes with a fork until a slushy texture is obtained. Keep frozen.

Dark Chocolate Mexico 66% Cremeux

Make a crème anglaise with the first 4 ingredients: boil cream and milk, then pour over the egg yolks already mixed with the sugar. Return to heat and cook at 85°C and sieve. Weigh 315g of crème anglaise, progressively pour the hot cream over the semi-melted chocolate, mixing in the center with a rubber spatula to create an elastic and shiny core, a sign that the emulsion has started. Perfect the emulsion with an immersion mixer, eliminating any bubbles. Crystallize in the cold with plastic film on contact. Place in a piping bag with a 1.3cm smooth nozzle and reserve in the cold.

Dark Chocolate Mexico 66% Ice Cream

Carefully weigh all the ingredients, separating 10% of the total weight of the sugar for the stabilizer. In order, pour the milk into the saucepan:

At 25°C/75°F, add the powdered milk.

At 30°C/85°F, add the sugars (sugar, atomized glucose and invert sugar) minus 10% sugar to mix with the stabilizer.

At 40°C/105°F, stir in the cream and chocolate.

Perfect the emulsion with an immersion mixer, do not add air.

At 45°C/115°F, add the stabilizing mixture with 10% of the sugar. Pasteurize at 85°C/185°F for 2 minutes, then rapidly cool to 4°C/40°F.

Let rest for at least 12 hours.

Mix at -6 to -10°C (15-20°F). Freeze at -30°C/-20°F. Store in freezer at -18°C/0°F (-18°C/0°F).

Orange Supremes

Marinate the orange supremes with the liqueur and set aside in the cold.

Candied Orange

Remove the white part of the orange peels and cut them into thin julienne strips. Blanch the peels 3 times in cold water. Cook with TPT of water and sugar until candied, reserve in the syrup.

Final Preparation

Start the assembly by pouring the cream, follow with the sweet potato puree, place the cubes of sponge cake, the macerated orange supremes, the juliennes of candied orange. Finish with the granita and a quenelle of ice cream.

YELLOW FRUIT ENTREMET

Original recipe by Andrea López

INGREDIENTS

Banana cake

150g	Unsalted butter
150g	Sugar
150g	Eggs
150g	Wheat flour
3g	Baking powder
150g	Chopped banana
150g	Dark Chocolate Mexico 66% chopped

Banana and Passion Fruit Compote

450g	Passion fruit pulp
300g	Banana cubes
75g	Sugar
30g	Cornstarch Water
45g	Water
7g	Gelatin s/ flavor 200°BLOOM
35g	Water
1ud	Vanilla pod

Dark Chocolate Mexico 66% Cremeux

117g	Milk cream 35% MG
117g	Whole milk
46g	Egg yolks
23g	Sugar
83g	Dark Chocolate Mexico 66%

Dark Chocolate Mexico 66% Crème Anglaise Mousse

130g	Milk cream 35% MG
130g	Whole milk
52g	Egg yolks
25g	Sugar
290g	Dark Chocolate Mexico 66%
450g	Milk cream 35% MG

Cacao Crumble

66g	Sugar
116g	Wheat flour
2g	Salt
29g	Cocoa Powder 22-24%
76g	Unsalted butter

Shortbread

60g	Sugar
174g	Wheat flour
2g	Salt
136g	Unsalted butter

Crunchy Base

90g	Crushed caramel
3g	Fleur de sel
325g	Shortbread
265g	Cacao crumble
120g	Dark Chocolate México 66%

Neutral Gloss Spray

350g	Neutral Gloss
35g	Water

PREPARATION

Banana cake

In a mixing bowl, cream the butter and sugar with 50g of the banana. Gradually add the eggs and follow with the sifted powders together, do not overbeat. Out of the mixer, add the remaining chopped banana and chopped chocolate in a circular manner. Bake in a 19.5cm diameter ring on a tin with a silicone mat at 160°C for 20min. Unmold, cut with a 18cm diameter ring and divide in two.

Banana and Passion Fruit Compote

Boil passion fruit pulp, banana, sugar, seeds, and vanilla pod. Mix the starch with the first weight of water and cook together with the pulp. Remove from the heat, remove the vanilla pod, and add the gelatin previously hydrated with the second weight of water. Mix well and arrange in rings:

- 2 rings of 15cm diameter with 260g of compote each. Unmold and place in the middle of the two banana cakes. These will be the interiors, reserve in the freezer.
- 1 ring of 21cm diameter with 340g of compote for the upper circles of the entremets. Freeze, unmold and cut circles of different sizes and arrange them on two rings of 20cm diameter x 5cm high with plastic wrap on the base, this will be the design of the cake. Keep these rings in the freezer.

Dark Chocolate Mexico 66% Cremeux

Make a crème anglaise with the first 4 ingredients: Boil cream and milk, pour over the yolks already mixed with the sugar. Return to the heat, cook at 85°C and sift. Weigh 250g of crème anglaise, progressively pour the hot cream over the semi-melted chocolate, mixing in the center with a rubber spatula to create an elastic and shiny core, a sign that the emulsion has started. Perfect the emulsion with an immersion mixer, eliminating any bubbles. Crystallize in the cold with cling film. Pipe 115g of cream in drops around the compote, on the sponge cake with a 1.3cm smooth nozzle. Fill the two interiors and keep frozen.

Dark Chocolate Mexico 66% Crème Anglaise Mousse

Make a crème anglaise with the first 4 ingredients: Boil cream and milk, pour over the yolks already mixed with the sugar. Return to the heat, cook at 85°C and sift. Weigh 300g of crème anglaise, progressively pour the hot cream over the semi-melted chocolate, mixing in the center with a rubber spatula to create an elastic and shiny core, a sign that the emulsion has started. Perfect the emulsion with an immersion mixer. Check the temperature of the mixture (47/50°C/115-120°F) and progressively add the whipped cream, mixing in an enveloping manner, until a homogeneous mixture is obtained. Arrange 420g of mousse in each 20cm diameter x 5cm high ring, with the compote circles. Place the frozen interiors until the mousse is flush.

Freeze and unmold the moment it is going to be painted with the neutral gloss spray.

Cacao Crumble

Mix all the ingredients with the shield in the mixer until you have a sandy dough. Bake at 160°C for 15 minutes and set aside.

Shortbread

Mix all the ingredients with the shield in the mixer until you have a sandy dough. Bake at 160°C for 15 minutes and set aside.

Crunchy Base

Melt the chocolate and mix all the ingredients. Arrange 325g of mixture in two 21cm diameter rings. Freeze.

Neutral Gloss Spray

Heat the glitter with the water until boiling. Place in a gravity spray gun and paint the two entremets with a compressor and place on the crunchy unmolded base.

Final Preparation

Place the entremets on the base where you want to present them and keep refrigerated.



Products in this recipe





CHOCOLATE DRINK MÉXICO 66%

Original recipe by Natividad Toledo

INGREDIENTS

1000g Cow's milk or vegetable alternative
180g Dark Chocolate México 66

PREPARATION

Mix everything in a bowl of an electric mixer with the shield until everything is incorporated, but the mixture is sandy. Cook at 160C for 12-15 minutes.

FINAL PREPARATION

Heat the milk to 80°C or bring to a light boil. Remove from heat and add the chocolate.

Mix vigorously to incorporate the chocolate and froth, either with an immersion blender or a Mexican chocolate grinder. Serve hot with a bit of the foam resulting from the stirring. Variations can be created by adding a touch of spices such as cinnamon or cardamom.



Chocolate in this recipe





TEQUILA AND CITRIC CARAMEL BAR MÉXICO 66%

Original recipe by Natividad Toledo

INGREDIENTS

Tequila México 66% Ganache

480g	Dark Chocolate México 66%
120g	Cream 35%
120g	Tequila
20g	Invert sugar
20g	Sorbitol

Citrus Caramel

190g	White sugar
100g	Cream 35%
20g	Glucose syrup
1g	Baking soda
1g	Salt
50g	Butter
40g	Lemon juice

PREPARATION

Tequila México 66% Ganache

Add the inverted sugar and sorbitol to the cream and bring to 25-30°C. Melt the chocolate at 45°C. Add the cream to the chocolate and mix to start emulsifying, add the tequila and finish the emulsion with an immersion blender.

Citrus Caramel

Caramelize half of the dry sugar. Separately, heat the cream with the baking soda, salt, glucose syrup and the rest of the sugar. Deglaze the caramel with the hot cream mixture and once they are mixed together continue cooking. At 110°C remove from the heat, add the butter and lemon juice. Emulsify and set aside.

Final Preparation

Decorate and elaborate the shells in a mold with 66% Mexico Dark Chocolate. Fill half of the cavities with the caramel at 30°C or less and let stand. Fill the rest of the cavity with the ganache, let stand and close the bars with chocolate. Set and unmold.

Chocolate in this recipe





ALEGRÍA (JOY) AND PRALINE MEXICO 66% CAKE

Original recipe by Natividad Toledo

INGREDIENTS

Dark Chocolate Mexico 66% Mousse

340g	Dark Chocolate México 66%
120g	Milk
500g	Cream 35%

Mexican palanqueta praline

100g	Peeled and roasted pumpkin seed
100g	Peeled and roasted peanut
50g	Roasted pecans
250g	Sugar
c/s	Salt flower
50g	Milk Chocolate Ecuador 40% Caramelized

Alegría Mexico 66%

60g	Amaranth
120g	Dark Chocolate México 66%

Microwave peanut biscuit

180g	Coffee
18g	Potato whip SOSA
30g	Flour
80g	Peanut paste
1g	Salt
30g	Sugar

PREPARATION

Dark Chocolate Mexico 66% Mousse

Heat the milk and add it little by little to the melted chocolate, mix to form a stable emulsion. Finish the ganache with the immersion blender so that the mixture is smooth and shiny. Whip the cold cream until it reaches the ribbon stage, and gradually fold the whipped cream into the ganache. Pour into the half sphere molds for cake pan and freeze.

Mexican palanqueta praline

Carefully prepare a dry caramel, when it is amber colored add the toasted and warm fruits, incorporate and spread on a mat or silicone paper. Once cold, process until a paste is obtained, add the salt. Set aside.

Alegría Mexico 66%

Melt the chocolate and mix it with the help of a glove with the amaranth until it is perfectly integrated. Immediately fill the cake pans - base and sides - press well and let cool. Set aside.

Microwave peanut biscuit

Mix the ingredients and emulsify for one minute. Pour into a siphon with two gas charges and fill cardboard cups half full. Microwave for 40 seconds and let cool.

Final Preparation

Place the praline of palanqueta inside the joy cake and then the mousse. Decorate with the microwavable peanut and gold leaf sponge cake.

Chocolate en esta receta



BASIC RECIPES MEXICO 66%

GANACHE WITH SPICES MEXICO 66%

INGREDIENTS

230g	Dark Chocolate México 66%
140g	Milk cream 35%
14g	Sugar
14g	Sorbitol powder
14g	Glucose DE60
3g	Cinnamon stick
1ud	Course pepper
1ud	Cloves

PREPARATION

Boil the cream with the spices, turn off and infuse for 10 minutes. Strain and reweigh the cream and make up the necessary amount. Heat the infused cream together with the inverted sugar, sorbitol and glucose. Semi-melt the chocolate and add the hot cream progressively, mixing in the center with a rubber spatula to create an elastic and shiny core, a sign that the emulsion has started. Perfect the emulsion with an immersion blender. When the ganache is between 27/28°C frame 300g on the crystallized gianduja. Crystallize for 24h at an ambient temperature of 18°C with 60% hygrometry.

MEXICO 66% CREMEUX

INGREDIENTS

117g	Milk cream 35%
117g	Whole milk
46g	Egg yolks
23g	Sugar
83g	Dark Chocolate Mexico 66%

PREPARATION

Make a crème anglaise with the first 4 ingredients: Boil cream and milk, pour over the yolks already mixed with the sugar. Return to the heat, cook at 85°C and sieve. Weigh 250g of crème anglaise, progressively pour the hot cream over the semi-melted chocolate, mixing in the center with a rubber spatula to create an elastic and shiny core, a sign that the emulsion has started. Perfect the emulsion with an immersion mixer, eliminating any bubbles. Crystallize in the cold with plastic film on contact.

CRÈME ANGLAISE MOUSSE MEXICO 66%

INGREDIENTS

130g	Milk cream 35%MG
130g	Whole milk
52g	Egg yolks
25g	Sugar
290g	Dark Chocolate Mexico 66%
450g	Milk cream 35% MG

PREPARATION

Make a crème anglaise with the first 4 ingredients: Boil cream and milk, pour over the yolks already mixed with the sugar. Return to the heat, cook at 85°C and sieve. Weigh 300g of crème anglaise, progressively pour the hot cream over the semi-melted chocolate, mixing in the center with a rubber spatula to create an elastic and shiny core, a sign that the emulsion has started. Perfect the emulsion with an immersion mixer. Check the temperature of the mixture (47/50°C/115-120°F) and progressively add the whipping cream, mixing in an enveloping manner, until a homogeneous mixture is obtained.

CRÈME ANGLAISE (CREMEUX AND MOUSSE)

INGREDIENTS

350g	Milk cream
350g	Whole milk
140g	Egg yolks
70g	Sugar

PREPARATION

Boil the cream with the milk and pour over the egg yolks already mixed with the sugar (without whitening). Cook at 84°C/185°F, sieve and use immediately.



MEXICO 66% ICE CREAM

INGREDIENTS

480g	Dark Chocolate Mexico 66%
1935g	Whole milk
108g	Powdered milk
210g	Sugar
180g	Atomized glucose Milk
15g	cream MG 35%
60g	Inverted sugar
2g	Ice cream stabilizer

PREPARATION

Carefully weigh all the ingredients, separating 10% of the total weight of the sugar for the stabilizer. In order, pour the milk into the saucepan:

At 25°C/75°F, add the powdered milk.

At 30°C/85°F, add the sugars (sugar, atomized glucose and invert sugar) minus 10% sugar to mix with the stabilizer.

At 40°C/105°F, stir in the cream and chocolate. Perfect the emulsion with an immersion mixer, do not incorporate air.

At 45°C/115°F, add the stabilizer mixture with 10% of the sugar. Pasteurize at 85°C/185°F for 2 minutes, then rapidly cool the mixture to 4°C/40°F. Let rest for at least 12 hours.

Mix at -6 to -10°C (15-20°F). Freeze at -30°C/-20°F. Store in freezer at -18°C/0°F (-18°C/0°F).

MEXICO 66% CAKE

INGREDIENTS

300g	Dark Chocolate Mexico 66%
120g	Unsalted Butter
200g	Eggs
60g	Wheat flour
135g	Sugar

PREPARATION

Melt butter and chocolate. Beat the eggs with the sugar until they are fluffy. Add the melted chocolate and butter slowly, creating an emulsion. Add the flour, mixing in an enveloping way, with a spatula. Place in a 20cm x 30cm mold and bake at 180°C for 15min.





México 66%

A JOURNEY OF TRADITION AND FLAVOR



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