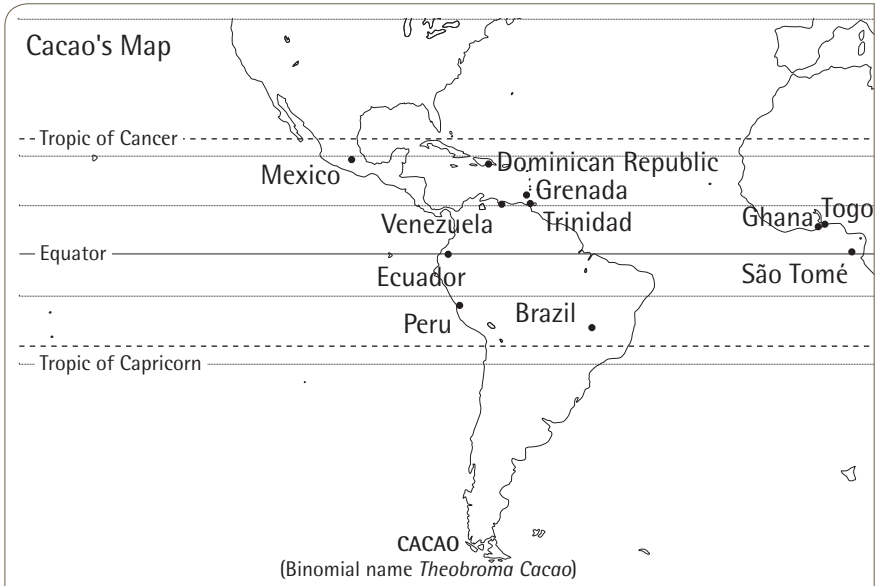
© 2012 Moleskine srl - All right reserved.



CACAO
(Binomial name *Theobroma Cacao*)

Cacao production is possible only in the zone between the 23rd parallel north and the 20th parallel south, in specific climatic conditions: temperatures from 20 to 30 °C, widespread rainfall and humidity higher than 80%.

Varieties

Criollo

Cultivated in Central America, especially in Ecuador and Venezuela.

Its susceptibility to climatic conditions results in low productivity, and for that reason it is used chiefly in the production of fine chocolate. It represents about 10% of the cacao species used in chocolate production.

Delicate and aromatic.

Forastero

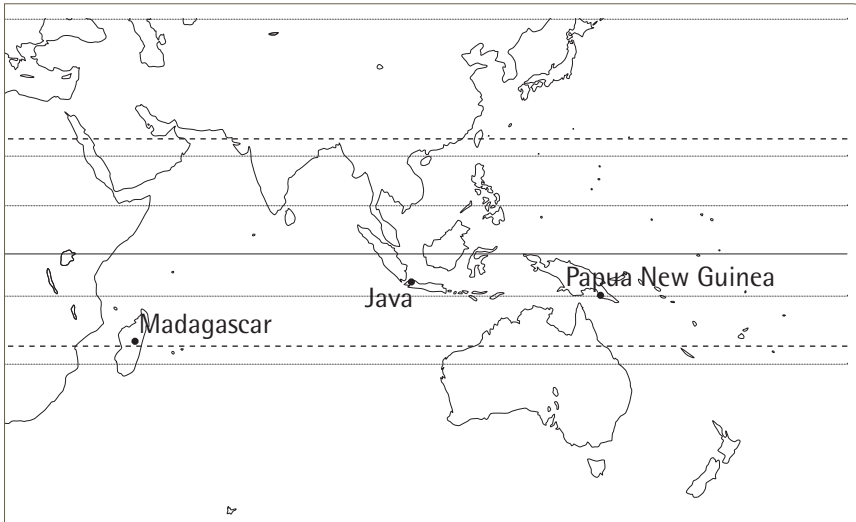
Widespread cultivation, especially in Brazil, Africa and Southeast Asia.

It is very hardy and highly productive and represents about 80% of chocolate production.

Slightly bitter.

Trinitario

A hybrid of Criollo and Forastero cultivated in South Amazonia and combining the best characteristics of both other varieties.



MONO-ORIGIN CHOCOLATE

America

Brazil · Slightly smoky with sour notes.

Ecuador · Delicate flavour with floral notes and tones of tropical fruits and herbs.

Grenada · Fine and delicate, but full-bodied. This chocolate is characterized by a variety of aromas and a subtle lightness. It also has spicy and floral notes.

Mexico · Dark colour and intense flavour. Balances aromas, fruity flavours and an almost bitter taste.

Peru · Strong-bodied with a pleasant bitterness, strong flavour and fruity notes with a hazelnut taste.

Dominican Republic · Aromatic, balanced, slightly bitter, with bright coffee notes.

Trinidad · Delicate floral flavours, light acidity and little bitterness.

Venezuela · Slightly bitter, strong character, with a fruity flavour that suggests grapes.

Africa

Ghana · Deep, smooth and spicy taste.

Madagascar · Strong but delicate taste, fruity notes and hints of liquorice.

São Tomé · Not too sweet, aromatic, with an intense taste.

Togo · Full-bodied and smooth taste, with aromatic and fruity notes and a harmonious blend of sweetness, bitterness and acidity.

Asia

Java · Bitter and fruity, with aromatic notes and a great range of flavours.

Oceania

Papua New Guinea · Extremely bitter, with fruity aromatic nuances and slight herbal notes.

MOLESKINE® MSK

© 2012 Moleskine srl - All right reserved.

Glossary

Cabossa The fruit of the cacao tree.

Cacao The key ingredient of all chocolate and chocolate products. The term refers to the tropical tree, its fruit and the seeds (also called cacao beans), which are processed to make chocolate; the botanical name, *Theobroma Cacao*, in Greek means "food of the gods".

Cacao Bean Contained in the cabossa, wrapped up in the pulp. Before the beans are taken to the collection sites, they must be fermented and dried.

Chocolate Bar Classic way to taste chocolate. Size depends on the product and the producer.

Chocolate Callets or **Chips** Small discs of chocolate, easy to melt and widely used in professional pastry.

Chocolate Sprinkles Little pieces of chocolate used to decorate cakes.

Cocoa Butter Vegetable fat extracted from the cacao bean.

Conching Process that consists of mixing and stirring the chocolate mass for 12-24 hours at a temperature that fluctuates between 60 and 80 °C, in huge vats called conches. Gives it a creamy consistency and enhances the flavour by driving off harsh aromas.

Cremino An individual chocolate consisting of 3 or more layers.

Digital Thermometer A fundamental tool for chocolate processing, essential for achieving the precise temperatures required for crystallization and manual tempering.

Drying Process that comes after fermentation. Through this process, fermentation is brought to a halt and the moisture contained in the beans is reduced.

Fermentation First step after harvesting. Pulp becomes liquid and is detached from the seed.

Ganache Cream made by mixing chopped chocolate with hot cream until it melts.

Gianduja Chocolate that contains cocoa, cocoa butter, sugar, milk and finely ground hazelnuts.

Glaze A coating of sugar, caramel or liquid chocolate melted in a bain-marie.

Hulling or **Winnowing** Process following roasting in which cacao beans are separated from their shells.

Milling Process in which cacao beans are ground through a series of hot rollers, so that the fat in the seeds melts and a liquid mass is produced: the chocolate liquor.

Moulding Step in chocolate production that follows tempering. Other ingredients are added to the cocoa mass in varying proportions - cocoa butter, powdered milk, sugar - to create different types of chocolate (dark chocolate, milk chocolate or white chocolate).

Moulds Implements of different shapes and sizes used for chocolate creations. They can be rigid or soft, plastic or aluminium.

Napolitain A very small chocolate bar or piece, usually square and individually wrapped.

Pastry Bag A cone-shaped bag with a narrow opening at one end, an inner ring and a variety of shaped tips that screw onto the ring. It is used for many purposes, including cake decorating and filling ramekins or cake tins with chocolate or cream compounds.

Pastry Scraper Steel implement used to spread chocolate.

Petit Four Case Small cup made from baking paper commonly used for baking/serving mignon chocolates.

Plastic Chocolate Mouldable compound produced by combining chocolate, glucose and sugar syrup to make shapes that are used to decorate cakes and pastries.

Praline A soft chocolate mixture or soft-centred chocolate, sometimes nutty.

Roasting Phase that comes after drying. Cacao beans are roasted at a temperature between 98 and 120 °C (depending on the chosen method) to help hulling.

Tempering Process of controlled heating that makes the cocoa butter crystals stable enough to make a wide range of different pastry products. Tempering gives chocolate a glossy surface and prevents the formation of streaks which can be caused by separation of the cocoa butter.

Worktop Generally made from a cold material such as marble or steel, it is used for chocolate cooling during manual tempering.