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*Create Lasting Memories*

# DARK CHOCOLATE RASPBERRY TABLETS



# RECIPE

Start tempering the chocolate by melting up **Guimaras 66% Dark Chocolate Couverture** in a chocolate melting machine until it reaches 50°C. Pour 2/3s of the melted chocolate on a marble surface while keeping the remaining 1/3 in the melting machine set to 30°C.

Use a pastry scraper and angled spatula to spread the chocolate. Move it to the center, clean the scraper with the spatula and spread continuously. Continue this spreading and scraping process until the chocolate cools to 28/29°C. Scrape the chocolate back into the melting machine and stir until smooth. Be careful not to create air bubbles as you do. Stir constantly until the chocolate finally reaches the working temperature of 31/32°C.

Using a ladle, pour the tempered chocolate into each tablet mold until fully covered. Flip the mold upside down to allow any excess chocolate to drip back into the melting machine. Scrape the top of the mold to create a leveled surface and remove any excess chocolate. Let cool at room temperature (21/22°C) until the chocolate sets and hardens, about 15 minutes.

With a fine tip, pipe the **Bakejam Gourmet Raspberry** into each of the chocolate-lined tablet molds, about 20-25 grams.

Using a ladle, pour more tempered chocolate over each tablet molds to completely cover the Bakejam. Use the bench scraper to clean off the excess chocolate, so that you're left with a smooth, flat coating of chocolate, completely sealing in the raspberry filling. Let the tablet stand at room temperature until the chocolate fully hardens, about 1 hour.

To unmold the tablet, invert the mold and gently twist (tapping on your work surface if needed) until the tablets fall out. Enjoy!



## FEATURED PRODUCTS



### GUIMARAS 66% DARK COUVERTURE

FLUIDITY	COCOA	MILK	COCOA BUTTER	SUGAR
	%	%	%	%
●●●●●	66	0	39	34

#### Flavor Profile:

Created for the bold and unique, Guimaras has a taste experience like no other. This single origin chocolate brings out distinctive notes of fresh red fruits and subtle acidic tangs, resulting in a long lasting mouthfeel.

**Format:** Coins & Blocks

**Bean Origin:** Madagascar Single Origin

### BAKEJAM GOURMET RASPBERRY

FRUIT	BAKE STABILITY	SUGAR
%	%	%
35	80	65

#### About:

A luxurious bakery jam ideal for injection, filling, and spreading applications. Carefully created without any artificial flavors, colors, and preservatives.

**Raspberry Origin:** Poland



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**DLA Naturals Inc**  
999 Cabangaan Pt, 2209  
Subic, Zambales, Philippines.  
Tel: (+63) 47 232 4137