

Spring & Summer COMPETITIONS

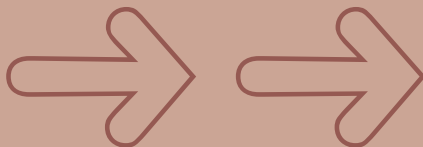


cacao

FINE CHOCOLATES



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We also enter the Melbourne Show but results will come out in the middle of September and will keep you updated in the next issue!

Every month we are creating a new chocolate which blends with the season. This month upon request of several customers we present Ginger and here is the recipe:

Enjoy & see you next time...

GINGER

Ingredients

Ginger:

Ginger	1000g
Water	1000g
Sugar	1000g

Ganache:

Stawberry puree	300g
Sugar	200g
Ginger (whole pieces)	85g
Cream	308g
60% dark chocolate	1200g
Unsalted butter	150g
Cointreau	50g

Process

Ginger:

- Peel and dice ginger
- Boil water and sugared. Remove from heat, add ginger and cover. Store in fridge for 4 weeks.

Ganache:

- Boil puree, sugar and ginger to 105°.
- Boil cream separately and combine with puree. Pour over chocolate and butters mix well.
- Pour into frame & reserve in fridge 16 degrees
- Allow setting overnight.
- Cut in rectangle shape, dipped in milk chocolate & apply a transfer sheet on top before it set.
- You can also pipe the ganache as a truffle shape & roll in cocoa powder

Hi Everyone!

Spring is around the corner and Cacao has a lot to celebrate as we entered our chocolates in a few competitions for the new Spring/Summer season. Here are the results:

Australian Chocolate Championship Melbourne:

- Best Commercial Chocolates
- Best Enrobed Hand-Dipped Chocolate
- Winner People's Choice Award

Royal Adelaide Show:

- Grand Champion Chocolate Award
- Gold Medal for Truffle Noire
- Gold Medal for Valentine Hearts
- Gold Medal Box of Assorted Chocolates

Royal Hobart Show:

- Bronze Medal Exotic Caramel
- Silver Medal Novelty Chocolate
- Gold Medal Assorted Box
- Grand Champion Chocolate Award

