



TRINIDAD TOBAGO

FINE COCOA COMPANY



The Story

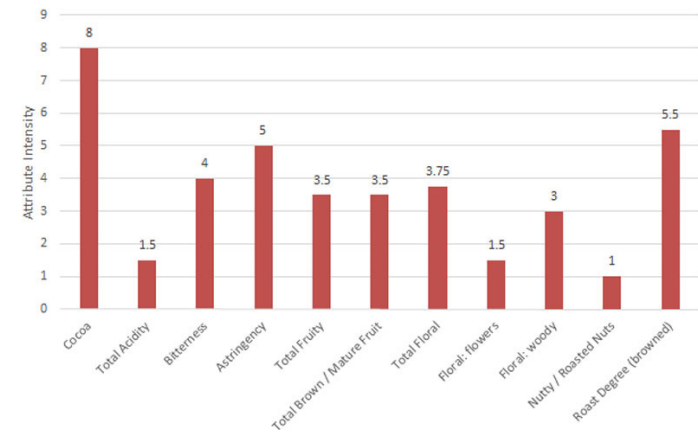
By the start of the 19th Century Trinidad & Tobago produced 30,000 tonnes of cocoa by annum. Today it has declined to only 500 tonnes. We aim to increase Cocoa Production Quality & Yield from 650 Tonnes in 2015 to 1000 Tonnes in 2020.

The Trinidad & Tobago Fine Cocoa Company Ltd was established as a public-private partnership with the aim of rehabilitating the cocoa sector. This is achieved through improving the quality and yeild of bean production and developing value-added products for the local, regional and international markets.



Our Cocoa Processing Facility

Located in Central Trinidad, La Reunion Estate covers 200 hectares, on which award-winning cocoa is grown. Together with our state-of the art processing facility, we can produce a complete bean-to-bar product of the highest quality.



Flavour Profile

The flavour profiles of La Reunion beans and our cocoa products are regularly analysed by scientists at the Cocoa Research Centre. This revealed that our cocoa's natural, strong flavour is balanced with a marked raisin-like fruitiness and subtle floral notes. Having relatively little bitterness, a faint caramelised flavour develops towards the end.

The mouthfeel is rich, smooth and has a velvet-like depth.



Our Values

We are committed to sourcing and processing fine cocoa in a truly sustainable way, from bean to bar, through the steady application of good practices on farms and in our processing facilities. Our cocoa is sourced from specifically selected farms and estates in Trinidad and Tobago, with whom we work directly. We share a vision for resilient, sustainable and climate smart cocoa growing communities. We commit to upholding the global standards our customers expect of us and respond to the local needs and challenges of our farming communities.



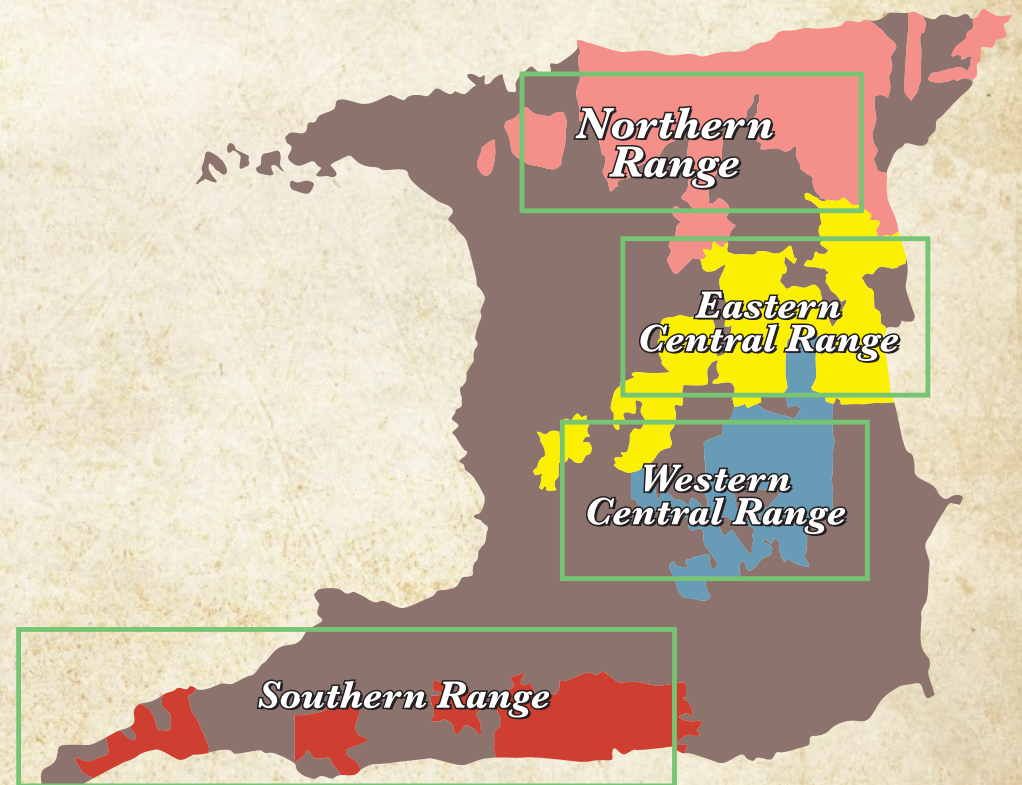
Four Unique Flavour Regions

Northern Range - A mixture of fresh and browned fruit notes with a hint of raisin and fresh floral notes

Eastern Central Range - Fresh tropical fruit and berries with citrus notes

Western Central Range - Browned fruit with yellow raising character, floral herbal and fresh mushroom notes

Southern range - A mixture of browned and fresh fruit with a hint of berries and floral notes



The Recipes

Chocolate Fondant

130g 70% chocolate
125g butter
125g eggs
50g egg yolk
40g plain flour
Pinch salt
70g sugar
For the moulds:
50g cocoa powder
50g flour
About 100g softened butter

Preheat the oven to 160°C With a pastry brush, brush the moulds well with the softened butter. Mix together the equal quantities of flour and cocoa powder. Evenly dust the buttered moulds with the cocoa powder mix, tap the mould upside down on a surface to release any excess flour and set aside. For the fondant mix: Gently melt the butter and chocolate together with the salt. Whisk the sugar and eggs together, then mix into the melted chocolate, butter and salt. Sieve the flour and fold into the above mixture. Put 100g of mix into each mould. Cook the fondants at 160°C for about 10 minutes. Once cooked, demould and serve straight away.



The Recipes

Chocolate Mousse

70% Chocolate

160g milk
32g egg yolks
160g 70% Chocolate
230g whipping cream 35% fat

66% Chocolate

160g milk
32g egg yolks
166g 66% Chocolate
230g whipping cream 35% fat

In a pan, bring the milk to the boil. Once boiled, pour onto the egg yolks in a separate bowl and mix well. Return the milk and egg mix to the pan and bring to 85°C whilst continuously whisking. Once the temperature has reached 85°C, pour the milk mix onto the chocolate and gently stir together. With a hand blender, blitz the chocolate mix well and leave to cool to 35°C. Whip the whipping cream to soft peaks. Once the chocolate mix is at 35 degrees celsius, fold the cream one third at a time until fully combined. Do not over mix.

38% Milk Chocolate

160g milk
32g egg yolks
340g 38% milk chocolate
290g whipping cream 35% fat
2g gelatine leaves

Soak the gelatine in cold water until soft. Bring the milk to the boil.

Once boiled, pour onto the egg yolks in a separate bowl and mix well. Return the milk and egg mix to the pan and bring to 85°C whilst continuously whisking. Once the temperature has reached 85°C, squeeze the excess water from the gelatine and whisk into the hot milk mix. With a sieve, strain the mix and pour onto the chocolate and gently stir together. Blitz well with a hand blender and leave to cool to 35°C. Whip the whipping cream to soft peaks. Once the chocolate mix is at 35°C, fold in the cream one third at a time until fully combined. Do not over mix.



The Recipes

Ganache

70% Ganache

196g 70% dark chocolate
174g whipping cream 35% fat
26g trimoline
30g butter

50% Milk Chocolate Ganache

232g 50% milk chocolate
200g whipping cream 35% fat
20g glucose
50g butter

66% Ganache

200g 66% dark chocolate
168g whipping cream 35% fat
26g trimoline
30g butter

38% Milk Chocolate Ganache

220g 50% milk chocolate
160g whipping cream 35% fat
16g glucose
50g butter

Heat the cream, glucose / trimoline to 80°C. In a bowl, pour the cream onto the chocolate and leave to stand for about one minute. Gently mix together then add the butter. With a hand blender or food processor blitz the ganache very well. Cool to 28-30°C and set in your moulds



The Recipes

Chocolate Glaze

212g water
500g sugar
280g condensed milk
500g glucose
38g gelatine powder
198g water
495g 66% / 70% dark chocolate
50g cold water to finish

Mix the gelatine powder with the water. In a pan, bring the sugar, glucose and water to the boil. Pour the hot sugar syrup over the soaked gelatine mix then mix in the condensed milk. Melt chocolate to 45°C and blitz with the above mix with a hand blender. Add in the cold water and continue to blitz until smooth and no air bubbles. Strain the mix with a sieve into a container and cool completely. Use the glaze between 35 and 40°C.

For fish gelatine: 31g powder + 158g water



The Chocolate Box

Visit us

Your one stop shop for artisanal chocolate truffles. All our truffles are made with the finest-flavour Trinitario Cocoa and hand-crafted daily at our in-store kitchen. Experience the taste of culinary innovation with our selection of sumptuous chocolates, made by award-winning chocolatiers!



Hilton Trinidad & Conference Centre, Lady Young Road, Port of Spain
Store opening hours: Tue – Sat / 10am – 7pm

Email: info@ttfinecocoa.com

