

DOME CITRON Yield: 24 domes

LEMON CREAM

180g	6.3 oz.	Lemon juice
180g	6.3 oz.	Sugar
220g	7.8 oz.	Eggs
20g	0.7 oz.	Butter
60g	2.1 oz.	Gelatin bloomed
20g	0.7 oz.	Candied orange peel, finely diced
		Zest of 4 lemons

Heat lemon juice with zest over a water bath. Whisk in sugar and eggs and cook until thickened. Remove from heat. Stir in butter and gelatin. Strain and add candied orange peel. Pipe into non-stick, flexible dome molds (0.7 oz.). Freeze until set.

CHOCOLATE GLAZE

250g	8.8 oz.	Sugar
660g	23.3 oz.	Water
80g	2.8 oz.	MAJESTIC COCOA POWDER
76g	2.7 oz.	Heavy cream
55g	1.9 oz.	QUEEN DARK CHOCOLATE WAFERS
3.5g	0.12 oz.	Gelatin sheets

Bloom gelatin sheets. Bring sugar, water, cocoa powder and cream to a boil. Stir in wafers. Remove from heat, add gelatin and strain directly over an ice bath. Cool while stirring.

SHORTBREAD

200g	7 oz.	Butter
90g	3.2 oz.	Brown sugar
210g	7.4 oz.	Flour
5g	0.17 oz.	Instant espresso powder

Mix all the ingredients in a food processor until a paste forms. Spread the mixture evenly on a sheet pan and bake at 170°C/340°F for 12 min. until evenly browned.

PRALINE CRISPY INCLUSION

120g	4.2 oz.	QUEEN DARK CHOCOLATE WAFERS
50g	1.8 oz.	Hazelnut praline paste (50%)
50g	1.8 oz.	Rice crispies
1g	0.03 oz.	Sea salt
300g	10.6 oz.	Shortbread, crumbled
		Zest of 1 orange

Melt wafers and stir in hazelnut praline paste. Add remaining ingredients, spread on a non-stick baking mat to 5mm thickness and freeze. Cut into 50mm disks. Keep aside in freezer.

BROWNIE

**See previous page for Cocoa Hazelnut Brownie featured in Majestic Tart. Spread batter evenly and bake on sheet pan 153°C/325° for 8-10 min. Once cool, cut into 60mm bases.*

CHOCOLATE MOUSSE

225g	8 oz.	Egg yolks
50g	1.8 oz.	Whole milk
80g	2.8 oz.	Heavy cream
100g	3.5 oz.	Sugar
400g	14 oz.	QUEEN DARK CHOCOLATE WAFERS
700g	24.7 oz.	Heavy cream (lightly whipped)

Over a water bath, whisk together yolks, milk, cream and sugar until the mixture reaches 85°C/185°F. Then whip in mixer until it has lightened and tripled in size. Melt wafers to 45°C/110°F and whisk in 1/3 of whipped cream. Incorporate bombe mixture into chocolate and fold in remaining cream.

ASSEMBLY

In non-stick, flexible dome molds (3.5 oz.), pipe Chocolate Mousse and then add frozen Lemon Cream inserts. Place a Praline Crispy Inclusion on top and cover with Chocolate Mousse. Close each dome with a Brownie disk, smooth with mousse and freeze. Once frozen, glaze between 38-43°C/ 100-110°F. Decorate rim with caramelized hazelnut bits and return to freezer to set. Decorate with gold leaf when ready to serve.

COCOA ELIXIR Yield: 9 4 oz. servings

400g	14 oz.	Sweetened condensed milk
100g	3.5 oz.	MAJESTIC COCOA POWDER
2g	0.07 oz.	Sea salt
850g	30 oz.	Water
2g	0.07 oz.	Saigon cinnamon powder
2		Cardamom pods
1/2		Mexican vanilla bean
1		Dried red chili

Combine condensed milk, cocoa powder, salt and water in a thick-bottomed sauce pan. Whisk over medium-low heat until the mixture is smooth. Stir in crushed cardamom, vanilla and chili. Remove from heat, cover with plastic wrap, infuse for 15 min. and strain. Serve hot with whipped cream, cinnamon and Barista Dark Chocolate Mini Chips.



Product Code	GTIN (14-Digit UPC Code)	Kosher Dairy or Parve	Shelf Life in Months	Pack Size	Item Name & Description	Gross Weight (lbs.)	Net Weight (lbs.)	Case Cube	Cases Per Pallet	Case Pattern	Case Dimension LxWxH (Inches)
62100	10747599621007	Dairy	36	6/2 lb. cans	Majestic Dutch Processed 20/22% Fat pH-8.5	13.3	12	.7043	50	10 x 5	15.87 x 10.76 x 7.00
69096	10747599690966	Dairy	36	25 lb. box	Majestic Dutch Processed 20/22% Fat pH-8.5	26.5	25	1.1803	33	11 x 3	13.88 x 12.00 x 12.25



Nib-Alkalized
MAJESTIC
PREMIUM COCOA POWDER



INTRODUCING **MAJESTIC**, OUR MOST DECADENT COCOA POWDER EVER.


ELEVATE YOUR DESSERT AND BEVERAGE CREATIONS WITH EXCEPTIONALLY BOLD, VELVETY DARK NIB-ALKALIZED COCOA.

OUTSTANDING TASTE BEGINS WITH QUALITY

The story of Majestic Premium Cocoa Powder begins where it always does with all Ghirardelli products, it begins with unrivaled quality. First and foremost, we start with premium, hand-selected cacao beans. After removing the shells, we crumble the beans into delectable cacao nibs. These nibs then undergo a special alkalization and roasting process that reveals the intense flavors, complex aromas and prismatic colors trapped within the bean. Once the nibs are ground, we press and pulverize them to create our exquisite, nib-alkalized cocoa.



Majestic Premium Cocoa Powder brings exceptional taste, aroma and hue to baked goods, beverages and confections. It is available in stay-fresh, resealable 2 lb. cans and 25 lb. bulk cases.

NAME	% COCOA BUTTER	COLOR	FLAVOR PROFILE
 <p>MAJESTIC 6/2 LB. CANS AND 25 LB. CASES</p>	20-22%	Deep, dark, brilliant, reddish brown	Exquisite, well-balanced bold chocolate taste with an intoxicating aroma reminiscent of baked brownies and toasted brown butter.

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DEVELOPED EXCLUSIVELY FOR GHIRARDELLI BY CHEFS AT THE CULINARY INSTITUTE OF AMERICA

MOLTEN CHOCOLATE BEIGNETS *Yield: 40 Beignets*

CHOCOLATE BEIGNET BATTER

270g	9.5 oz.	Bread flour
85g	3 oz.	MAJESTIC COCOA POWDER
5g	0.19 oz.	Baking powder
3.5g	0.12 oz.	Salt
198.5g	7 oz.	Whole eggs
40g	1.5 oz.	Canola oil
185g	6.5 oz.	Granulated sugar
240g	8.5 oz.	Whole milk
15g	0.5 oz.	Vanilla extract

Place all dry sifted ingredients in a bowl and mix with a paddle in first speed until well combined. Set aside. Whisk together the eggs, oil, vanilla and milk and heat over double boiler to 24°C/75°F. Add 2/3 of the liquid ingredients to the dry and mix just until a batter forms. Whisk in the remaining liquid and mix just until smooth. Refrigerate overnight.

CHOCOLATE GANACHE

282g	10 oz.	Heavy cream
86g	3 oz.	Glucose syrup
311g	11 oz.	60% CACAO DARK CHOCOLATE CHIPS
40 each		Truffle shells

Combine the cream and glucose syrup in a small pot and bring to a boil. Pour over chocolate and immersion blend to emulsify. Let cool to 30°C/85°F.

ASSEMBLY

Fill truffle shells with ganache, leaving just enough room so you can close up later with melted chocolate using a bag (no tip needed). Refrigerate just long enough to set. Freeze until ready to fry. Dip into beignet batter and fry in 190°C/375°F oil for about 60-80 secs.

Serve hot with caramel sauce and freshly whipped cream.

MAJESTIC TART *Yield: 6 7" tarts*

QUEEN CRÉMEUX

464g	16.4 oz.	Whipping cream
464g	16.4 oz.	Whole milk
185g	6.5 oz.	Egg yolks
687g	24.2 oz.	QUEEN DARK CHOCOLATE WAFERS
Pinch		Fine sea salt

Boil milk with cream. Temper milk mixture with eggs. Strain over salt and chocolate and follow with immersion blender to create an emulsion. Keep aside.

COCOA HAZELNUT BROWNIE

240g	8.5 oz.	Brown butter
430g	15.2 oz.	Sugar
112g	4 oz.	MAJESTIC COCOA POWDER
2g	0.07 oz.	Fine sea salt
6g	0.2 oz.	Vanilla bean paste
170g	6 oz.	Whole eggs
110g	3.9 oz.	All-purpose flour
130g	4.6 oz.	Roasted hazelnut flour

Warm the butter, sugar, cocoa and salt over a double boiler until combined. Mix in vanilla and eggs until glossy. Fold in both flours. Evenly spread 200g/7 oz. onto each pre-baked crust. Bake at 150°C/325°F for 10 min.

ASSEMBLY

Once tart shells and brownies have cooled, pour 300g/10.6 oz. Queen Crèmeux in shell, top with brownie and let set overnight in fridge. Before serving, dust with generous layer of Majestic Premium Cocoa Powder.

COCOA HAZELNUT CRUST

258g	9.1 oz.	Butter
172g	6.1 oz.	Powdered sugar
344g	12.1 oz.	All-purpose flour
88g	3.1 oz.	MAJESTIC COCOA POWDER
64g	2.3 oz.	Hazelnut flour
120g	4.2 oz.	Whole eggs
4g	0.1 oz.	Fine sea salt

Combine butter with all dry ingredients until sandy dough forms. Add eggs slowly and mix until dough is homogenous. Refrigerate and roll to 2mm thickness. Form tarts and set in fridge for 30 min. Dock and pre-bake for 8 min. at 150°C/300°F. Let cool and set aside.



THE GHIRARDELLI REPUTATION On average, 72% of consumers prefer goods that are made with GHIRARDELLI products, and will pay 9.5% more for them.

*Source: Relevation Research, January 2011