



Ecuador Palo Santo

68% Chocolate making kit

Not all chocolates benefit from being extra dark. Ecuador Palo Santo is one such bean. Much of its lively and lovely nature only comes out when it isn't competing against the extra bitterness of an 80% recipe. I found this recipe to really let the bean shine. Sometimes you have to dilute something down to allow the delicate notes to come through. I hope you enjoy it.

Recipe:

540 g / 54% Roasted Ecuador Palo Santo Cocoa nibs
140 g / 14% Certified Organic Natural Cocoa butter
320 g / 32% Certified Organic Cane sugar

Directions:

- Warm your Melanger bowl and rollers in your oven on the lowest possible setting. 120-150 F is perfect.
- Warm your nibs, sugar and any other dry ingredients in the oven on a tray. Again 120-150 F. You are just taking the chill off so that the cocoa butter in the nibs is above its melting point and can flow.
- Gently melt the cocoa butter in a pan to 150-250 F.
- Assemble your Melanger. Put the tension cap on but don't screw it all the way down.
- Add the melted cocoa butter.
- Add the warmed ingredients a bit at a time, taking care not to stall the machine.
- When all the ingredients are in, tighten the tension cap fully.
- Scrape the bowl and rollers down with a spatula half way through – roughly 12 hours.
- Allow the chocolate to refine for 24 hours. You can continue refining longer if you wish, as it suits your tastes.

You now have chocolate. Store it for later tempering. Temper it now. The choice is yours.

~ Let's go make chocolate ~

*This kit assumes you have a Melanger to refine your chocolate and also that you have a basic understanding of how to make chocolate. See our Guide at <https://chocolatealchemy.com/howtomakechocolate> for more information.

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