



Uganda Semuliki 71.5%

Dark Chocolate making kit – 4 lb

From tasting note: The full, resonant chocolate core (thanks to the significant Amelonado in the mix) quickly gives way to super sweet burnt yet soft caramel and supple leather notes. The bitterness and astringency are incredibly low this time. The whole profile is balanced with a good acidity level to keep it from being flabby and instead brings an incredibly satisfying balance.

I found this recipe to really let the bean shine. I hope you enjoy it.

Recipe:

41 oz / 64% Roasted Uganda Semuliki Cocoa nibs
5 oz / 7.5% Certified Organic Natural Cocoa butter
18 oz / 28.5% 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 the nibs and sugar in the oven on a tray at 120-150 F.
- 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.
- Slowly add the warm cocoa nibs a handful at a time. Allow the Melanger to grind the nibs until they are flowing well. Usually about 10 minutes.
- Repeat until all the nibs are in, continuing with the sugar in the same fashion.
- 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.

Congratulations, you have made Uganda Semuliki Dark Chocolate. You can store it for later tempering or 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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