



Michelin-Star Demonstration by

La Chocolaterie de l'Opera at La Rousse Foods

On Tuesday, March 31st, [La Chocolaterie de l'Opera](#) and La Rousse Foods organised a demonstration to showcase their new range of eight single origins drops. Pastry Chef Keiko Nagae, who has worked with several Michelin-Star Chefs such as Pierre Gagnaire, Michel Troisgros and Yanick Alleno, presented a few of her recipes using Opera Chocolate. As a Japanese chef living in France she mixed different influences in her desserts, bringing coffee, sesame and Madagascar milk chocolate together, or Venezuelan dark chocolate with mint and edamame beans in a spectacular mint parfait. The audience got to test all desserts and compare the different cocoa percentage in the range.





LA ROUSSE
FOODS

Chocolaterie de l'Opéra is famous for its single origin chocolates as they are carefully selected by the De Loisy family in different countries and plantations. The cocoa beans are roasted and transformed into different flavoursome types of chocolate by expert chocolatiers, proceeding in small batches to ensure an optimum traceability. Their specialised sourcing allows to trace the cocoa back to the country, the region and the plantation for the highest quality. Their range uses cocoa beans from Venezuela, Java, Brazil, Dominican Republic, Ivory Coast and Papua New Guinea, to name only a few....

Alongside the single origin range, the Chocolaterie offers a range of Blends that are ideal for couverture and premium desserts and confectionery. Their chocolate is also roasted in such a way that it has a lower bacterial content than conventional chocolate. This low bacterial content enables the desserts and confectionery made with Opera chocolate to have a longer shelf-life.

Opera chocolate has also noticeably been used by World Champion Teams at the Ice cream and Pastry championships to win the first prize. The chocolaterie also offers a range of pralines and giandujas, crafted with premium nuts from Spain and Italy, such as the famous Piedmont Hazelnuts from the Italian appellation-controlled region. La Rousse Foods also uses their single origin and couverture ranges for its range of Cocoa Atelier chocolates.

