

Deepika Chocolate Shop



October 11, 2023

CHOCOLATE

Chocolate gift has a strong symbolic meaning, that of **love, passion, care and, happy life**. Giving chocolate is not just a sign of love but also given as ways to express delight, initiate desire, expresses your apologies and rekindle friendship, or even given just to simply uplift the mood as it's a powerful mood enhancer.

Studies have found that there are multiple components within chocolate that can give us that feeling of happiness and satisfaction. One element in particular is called tryptophan; this is an amino acid that helps the brain to make serotonin; a neurotransmitter that makes us feel good.

chocolate, **food product made from cocoa beans, consumed as candy and used to make beverages and to flavour or coat various confections and bakery products.** Rich in carbohydrates, it has several health benefits and is an excellent source of quick energy.

CHOCOLATE VARIETY'S

Dark Chocolate

Dark chocolate contains chocolate liquor, sugar, and cocoa butter. It also commonly includes lecithin as an emulsifier and vanilla for flavor. Dark chocolate does not contain any milk solids. The amount of cocoa in dark chocolate bars ranges from 30 percent all the way up to 80 percent. Bittersweet chocolate and semi-sweet chocolate are also technically "dark chocolate," but are used for baking purposes.

Bittersweet Chocolate

Bittersweet chocolate must contain at least 35 percent cocoa according to the FDA, but most bittersweet bars contain 50 percent, with others having as much as 80 percent cocoa. This type of chocolate often has a deeper, more bitter flavor than other types of chocolate.

Unsweetened Chocolate (or Baking Chocolate)

Unsweetened chocolate is just like its name implies. It's pure chocolate liquor, made of simply of ground cocoa beans. It's also known as baking chocolate, because it's not meant

for consumption on its own. Instead, it's best when used in baking or cooking and combined with other ingredients to make it taste better. Contrary to popular belief, pure chocolate doesn't taste very good. However, it lends a deep, rich chocolate flavor to recipes and is the base of most of the other types of chocolate.

Cocoa Powder

Cocoa powder is also comprised of 100 percent cacao with no sugar, but has had the cocoa butter extracted out. Cocoa powder is also very bitter, but is commonly used in recipes. It's a helpful ingredient because it easily mixes in with doughs and batters without having to melt and monitor the chocolate.

Ruby Chocolate

Ruby chocolate is the newest variety around and was first formulated in China in September 2017. It is made from ruby cocoa beans naturally found in Ecuador, Brazil, which give the chocolate its rosy hue. It is said to taste a combination of white chocolate and berries, even though there aren't any berries in the recipe.

White Chocolate

White chocolate does not contain chocolate liquor or any other cocoa products besides cocoa butter. It doesn't have a very chocolatey taste, but resembles smooth vanilla. White chocolate contains a minimum 20 percent cocoa butter, a maximum of 55 percent sugar, and about 15 percent milk solids.

IMAGES

Dark Chocolate



Bittersweet Chocolate



Unsweetened Chocolate (or Baking Chocolate)



Cocoa Powder



White Chocolate





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