

What is Couverture Chocolate?

Couverture chocolate is the term assigned to chocolates made with high quality cocoa butter. It has no added ingredients except for cocoa butter and cocoa solids. Unlike the regular chocolates, couverture chocolates have a higher percentage of cocoa butter and are also ground to a very fine consistency before being processed into slabs or bars. This factor is what allows us to taste that satiny coating when we dig into good quality chocolate desserts rather than being greeted with that chalky texture which comes from regular chocolate.

It is ideally used as cooking chocolate and is perfect for melting, dipping and tempering. Although couverture in baking tends to be tricky due to the different ratio of cocoa butter when compared to the usual cooking chocolate, the results are still great if you balance out the other ingredients in proportion to the couverture chocolate. Use Azeta's couverture and you'll find that the fine texture and glossy finish on your desserts adds so much more finesse to your confections.

COUVERTURE CHOCOLATE : bars : 400g & 1kg (B2B / B2C)

1. 100% Dark - ₹1300 + tax (1kg)

Our 100% dark couverture chocolate has a bitter flavour just like any kind of extremely dark chocolate would. Due to the low sugar levels, it is not something that young children will tend to appreciate. However, while using it you can balance it out with the sugar according to your liking and if you're someone who likes it as is, we recommend melting it and dipping bananas and strawberries into it for the perfect even snack

2. 75% Dark - ₹1150 + tax (1kg)

If you're fond of the dark side of the chocolate spectrum but still don't like the extreme bitter taste of it, 75% Dark chocolate is the way to go. This is the perfect blend of a tinge of sweetness and a bitter understone, thereby making it a little more forgiving on the palate when compared to the 100% Dark chocolate. 75% is great for using as a thin shell for bonbons and chocolate truffles!

3. 65% dark - ₹1050 + tax (1kg)

As we go down in percentage, the 65% dark chocolate is mildly sweet while still leaving behind a bitter aftertaste. The best way to describe this flavour would be to use the word "rich" as it is not harsh on the tongue and yet teases your senses with that hint of bitterness that follows the sweet. This can be used in a very versatile manner, but is a great option for drizzling over vanilla ice cream or even pancakes!

4. 55% dark - ₹1000 + tax (1kg)

Most dark chocolate lovers do not consider 55% to be dark chocolate as they feel it does not do justice to the name. However if you find milk chocolate sweet or if you have always disliked dark

chocolate but are now open to trying, Azeta's 55% dark chocolate is a great start to experiment with. We highly recommend using this one for a chocolate fondue feast as well as melting a dollop and putting it in your morning cuppa hot chocolate!

What is Cacao?

To put it simply, cacao is the raw, unprocessed version of cocoa. Since it's raw, it also has a slightly bitter taste that can come off strong for some people. However, when compared to cocoa, cacao is also healthier since it's unprocessed. Nutrients such as iron, magnesium, zinc and amino acids that boosts your immunity and helps signal your brain to relax.

CACAO : glass jars : 400g & 1kg (B2B / B2C)

1. Cacao Butter - ₹1000 + tax (1kg)

Cacao butter is one of the ingredients from the Theobroma Cacao tree that is not just used in food but also the cosmetic industry. Cacao butter is known to have a lot of external benefits for the skin and body and is thereby used for its moisturising properties. In terms of consumption, it is considered to be a healthy fat if eaten in moderation. It has a low melting point and is added to chocolate based confections to give a creamy texture in the mouth.

2. Cacao Powder - ₹1000 + tax (1kg)

Cacao powder is packed with flavonoids and rich in minerals. Unlike cocoa powder this is unprocessed and unsweetened so it has antioxidants that can lower blood pressure and improve blood flow to the brain and heart. Cacao powder can be used for both baking and for the making of beverages.

3. Cacao Nibs - ₹900 + tax (1kg)

Cacao nibs are small bits of coarsely crushed cacao beans which are used primarily in cereals and as a garnish for desserts. They taste bitter yet chocolatey, with a slightly nutty aftertaste. It's great to use them to add that extra crunch or textural element in your breakfast bowls, custards or any kind of creamy decadent dessert.

Intense Dark Chocolate - Limited Edition

They say only those with a mature and refined palette know the beauty of a good bitter dark chocolate. And if you're one of them, Azeta's intense dark chocolate does just that for you. The rich yet creamy piece of chocolate coats your tongue in a silky smooth manner, while seamlessly intensifying the depth of flavour the chocolate has to offer. Why Limited Edition you may ask? This is because the Cocoa used in these bars are made only with the first crop of cultivated cacao beans. The aftertaste, although slightly bitter like any other dark chocolate

leaves you wanting for more. Perfectly paired with a charcuterie board for your wine and cheese nights or melted over a scoop of vanilla ice cream to balance out the sweetness , this dark chocolate can be anyone's best companion.

Zesty Orange Chocolate

Playful. Surprising. Refreshing. These are the 3 words to describe our zesty orange chocolate. While it may not be everyone's classic cup of tea, we definitely recommend you try it out. The flavour profile of this bar has been made with keeping in mind the balance between citrus notes and chocolates. Too much of something is good for nothing and our zesty orange has just the right amount of zing to add a pop of flavour in your mouth. If you're someone who loves experimenting with new flavours or likes pairing your fruit with a piece of chocolate , this one is sure to make your heart sing !

60% Vegan Coconut Milk Chocolate

Are you Vegan? Do you like the nutty and slightly sweet taste of coconut? If you said yes to one or both this coconut milk chocolate bar is for you. After many trials we have handcrafted this vegan bar, not just using your ordinary coconut milk. To get the perfect texture and flavour of a well made chocolate bar while still wanting to provide an option for the vegans out there, this bar has been made with so much thought. Rather than ordinary coconut milk, we have dehydrated the coconut milk and powdered it into a vegan milk powder so that the consistency and flavour is not compromised. Being Vegan isn't always easy, especially when it comes to desserts. That's why, we at Azeta are on an inclusive mission to treat everyone's tastebuds with something that they'd like. End your day with this perfectly sweet yet subtly nutty bar and trust us when we say you and your vegan tribe will come back wanting for more !