

### **20.1.2.2 Belgium**

Belgian chocolate is famous for its mild, full-milk flavour. This type of chocolate has now found favour all over the world and in many countries you will see products labelled “Made with Belgian Chocolate”. It is a sign of quality and consistency. White chocolate produced in Belgium is also popular.

### **20.1.2.3 France**

France is the home of dark chocolate. It has many recipes and flavour profiles; many specialised chocolate recipes with the cocoa beans coming from small cocoa bean growers in a specific region. The industry has even started using the word of “Grand Cru” for its very special products (a term borrowed from the wine industry).

### **20.1.2.4 Switzerland**

Switzerland is the home of some of the finest milk chocolate. This is largely due to the fact that the maximum particle size of the refined chocolate is almost always below 20µm, making a very smooth chocolate, together with the care taken with the conching process. The quality and flavour of Swiss milk powder has always been very good. This gives Switzerland a very good name for milk chocolate bars and confectionery. Swiss milk chocolate often has a “nutty” taste due to the addition of hazelnut or almond praline.

### **20.1.2.5 Germany**

A large proportion of chocolate making machinery is manufactured in Germany, but the chocolate products themselves tend to be designed mainly for the local market apart from brands such as “Milka” or “Ritter Sport” which are now sold worldwide.

### **20.1.2.6 Italy**

Italy is famous for producing of “single items” chocolate confectionery, rather than tablets. Products like Ferrero Rocher are sold throughout the world.

### **20.1.2.7 United States**

The top selling brand has a milk flavour that is quite strong and robust. European chocolate types and flavours are making some inroads into the confectionery market.

### **20.1.2.8 English speaking countries (other than USA)**

These generally follow the UK type of flavours for historic reasons; due to the fact that UK companies set up factories in these countries.

### **20.1.2.9 Other countries**

Many major multinational companies have factories in these countries, which have followed the “European route”. There are also many imports from Europe. Local brands and flavours co-exist, for example in Russia some milk chocolate

has a very strong cocoa taste. Also, many European chocolate manufacturers are now producing high quality chocolate in Eastern Europe, Far East and Russia.

## **20.2 The basic ingredients**

The ingredients and processing of chocolate are described in detail in other parts of this book. It is, however, useful to review the most important aspects, before examining different possible chocolate recipes.

### **20.2.1 Sugar**

This can be refined cane or sugar beet, white or slightly grey in colour. Granulated sugar with a low percentage of sugar dust is preferable for roller refining.

### **20.2.2 Milk**

Milk chocolate is still the most popular chocolate in the world; even in places like China, where very little milk is consumed, milk chocolate is highly regarded.

The milk powder used in the production of milk chocolate is normally spray dried or roller dried. Both can be purchased in full cream or skimmed versions. Milk crumb (Chapter 6) is manufactured by co-drying sugar and milk together with cocoa mass. It is then often milled to the size of bread crumbs and thus the title “chocolate crumb”. This process adds cooked or caramelised notes to the final taste.

The flavour profile and hardness of a milk chocolate is determined by the choice of the ingredients being used. Spray dried, full cream milk powder will produce a “harder” milk chocolate suitable for tablets and chocolate confectionery. Using skimmed milk powder and milk fat (anhydrous) or roller dried full cream milk powder, results in a softer chocolate, more suitable for the bakery and the ice cream sectors.

The quality of the milk powder is determined by the age, the time of the year it is produced, the type of feed for the cows and the location of the pastures and so on.

It is interesting that there are many different milk chocolate flavours, which are often suited to a particular country, for example the United States milk chocolate type has a mature milk, slightly cheesy taste.

### **20.2.3 Cocoa beans and mass**

This ingredient will have potentially the biggest influence on the flavour of the chocolate, especially dark chocolate. The higher the total cocoa solids the higher the flavour influence will normally be. There are two main botanical types of cocoa beans. The “Forastero”, being the main type, gives a characteristic strong cocoa flavour, which can be slightly acid and bitter if over-roasted or under-conched. The second type, Criollo, gives a much gentler and finer flavour.

To describe all the various types and regions of cocoa bean growing would take a book on its own. For a medium to high quality chocolate, cocoa beans