

# MULTI INTENSE

cocoa coating

*Polecam  
Pani Mieszka*



## ADVANTAGES OF OUR COATING

- ✓ 16% cocoa content
- ✓ Intense flavour and deep chocolate colour
- ✓ Formulated with 100 % non-hydrogenated fats (NH)
- ✓ No tempering required before use
- ✓ Thin flakes for a fast and efficient melting process
- ✓ Multi – functionality and a variety of applications: coating, moulding, mousses, ganache, suede texture

### SPECIFICATION:

Cocoa content	16 %
Fat	Non-hydrogenated palm fat, shea
Colour	dark brown
Characteristics in the finished product	intense chocolate flavour, gloss, elasticity
Form	flakes not requiring tempering
Shelf life	12 months
Packaging	10 kg bag (66 pcs / pallet)
Index	PC-01-044

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## CRUNCH

### Ingredients:

**MULTI INTENSE** 550 g  
crumbled wafers 160 g  
sunflower oil 200 g  
hazelnut spread 50 g

### Preparation

Melt MULTI INTENSE to 45-50 °C, add crushed wafers, hazelnut spread (at room temperature), blend with oil and mix.



## MIRROR GLAZE



### Ingredients:

**MULTI INTENSE** 2700 g  
water (1) 1400 g  
gelatine powder 280 g  
water (2) 1700 g  
glucose syrup 2700 g  
granulated sugar 2700 g  
vegetable cream 2000 g

### Preparation

Mix gelatine with cold water (1). Boil water (2) with glucose syrup and sugar. Pour hot syrup over MULTI INTENSE flakes and add soaked gelatine. Then blend together. Add cream at 5 °C and blend the whole thing again. Refrigerate for a minimum of 12 hours at 1-5 °C.

**TIP** For the perfect texture, blend so as not to let any air bubble into the mass.



## SUEDE TEXTURE



### Ingredients:

**MULTI INTENSE** 1000 g  
sunflower oil 500 g

### Preparation

Mix MULTI INTENSE with vegetable oil at 50 °C, pour through a sieve into an airbrush and create a suede texture on the decorated product.



## SUNFLOWER OIL GLAZE

### Ingredients:

**MULTI INTENSE** 1000 g  
sunflower oil 200 g

### Preparation

Heat MULTI INTENSE with oil to 45 °C and mix until the phases become homogeneous.



For more recipes, go to  
[terravitapro.pl/receptury](https://terravitapro.pl/receptury)



## GANACHE

### Ingredients:

**MULTI INTENSE** 200 g  
36% cream 200 g  
butter (room temperature) 40 g

### Preparation

Pour boiled cream over **MULTI INTENSE** flakes and wait about 2-3 minutes.  
Mix butter with ganache to enhance elasticity and flavour.



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