

Sephraâ€™s Cocoa Powder is a versatile baking ingredient

Description

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Sephraâ€™s premium Cocoa Powder is 100% pure cocoa and contains 22-24% fat, almost twice the amount of regular cocoa powder. This gives a higher quality premium flavour that your customers will definitely thank you for. Typical applications for Sephraâ€™s 1Kg Cocoa Powder would be to use as an ingredient within Cakes, Tarts and Brownies. Try with fruits in a Smoothie or Milkshake, Chocolate Frosting and Sauces or in a Chocolate Ice Cream ingredient.

What is Cocoa Powder?

Crushed from the beans of the tropical American Cacao tree, it is an unsweetened chocolate product that gives a deep rich Chocolate flavour to your desserts and beverages. The process happens when the fat (cocoa butter) is removed from Cacao beans and the dried solids that are left get ground. There is also a â€˜Dutch-processedâ€™ variety, which is made from beans treated with a potassium solution that neutralises their acidity and gives them a milder flavour.

Because it has the highest percentage of solids of any Chocolate product, a little of this can go a long way in terms of affecting a baked good or dessert with rich fudge like flavour. Most often youâ€™ll find this product in a recipe whisked into the other dry ingredients; once hydrated, it will turn the whole batch of batter dark brown and deeply fragrant. Cocoa Beans and Powder are naturally quite acidic. With a pH level between 5.3 and 5.8 it makes it a great addition to recipes that include baking soda, because the Cocoa will trigger a reaction that causes lift and lightness in your final bake.

Cocoa vs Chocolate

To be clearâ€¦ Cocoa is in no way a lesser product than Chocolateâ€¦ itâ€™s a purer form of Chocolate. Chocolate has two main components, Cocoa Solids (the flavour) and Cocoa Butter (the rich texture). Cocoa Powder has very little butter in it; itâ€™s mainly Cocoa Solids. Quite simply you can think of Cocoa Powder as Chocolate with most of its Cocoa Butter removed. Cocoa Powder generally contains just 10 to 12% cocoa butter, while pure unsweetened Chocolate contains about 55% and so

by comparison packs a bigger punch of Chocolate flavour, because youâ€™re getting more Cocoa Solids and less Cocoa Butter.

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