



2 granite stones
act like a mill...

... to create
perfect
emulsions and
textures!!

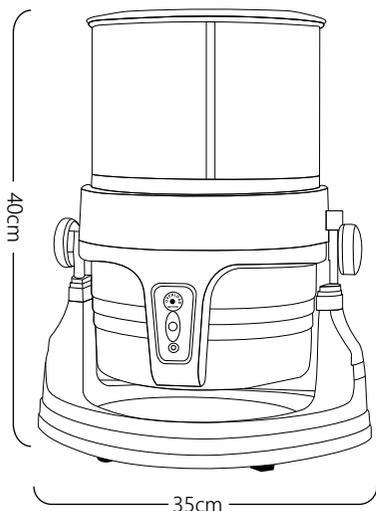


- Thin dough ·
- Pralinés ·
- Giandujas ·
- Flavoured honey ·
- Marmelades ·
- Pure nut pastes ·

Twin Stones

Table Top Tilting Wet Grinder

CONTACT AREA **EXTRA LARGE**
MORE PRODUCTION LESS TEMPERATURE



**STAINLESS STEEL
DRUM**
Ø 25 cm

**HIGH PERFORMANCE
MOTOR**
130 RPM · 200 W

SECURITY
THERMAL FUSE

**GREAT WORK
PRECISION**

**GRANITE STONES
AND DRUM BASE**

Ø 10 cm
5 cm

**4 INCLINATION
POSITIONS**

Removing the product
is much easier!

Technical support and spare parts available.

MORE INFO, RECIPES AND VIDEOS ON:

www.100X100chef.com

TASTE-TO-BAR

Flavor intense chocolate coatings as much as your imagination suggests, using freeze-dried ingredients and spices.

Creations for bonbons, dragées, chocolate sculptures, decorations, couvertures for pastry, chocolate fountains, fondues...

BEAN-TO-BAR

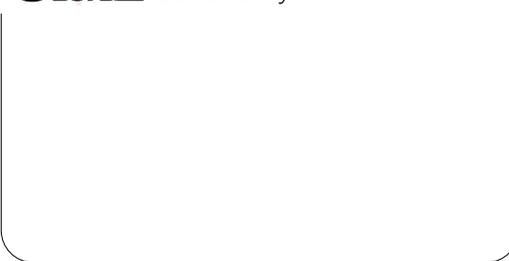
Make your own chocolates from the cocoa bean, adding your own personal touch.

CUISINE

Make your own sauces, emulsions in flavored oils, signature mustards, and other vegetable or cereal pastes without gluten or yeast.



Distributed by:



**Invent
chocolate
coatings**
with new flavours
such as basil or
curry

Turn any
caramelized
nut into
**a unique
praliné paste**

**Completely
integrate
chocolate**
with sugar
and nut pastes

Big capacity (2Kg with thick products
3Kg with creamy products

100%Chef®



Recipes and ideas



SAUCES

Ancient Mustard

- 225 g yellow mustard seed
- 330 ml Pilsen beer
- 10 g mustard powder
- 3 g onion powder
- 300 ml apple vinegar
- 50 g salt
- 50 g sugar
- 10 g whole black pepper

Place all the ingredients in a jar.
Macerate for 30 days, stirring from time to time.
Place in the Twin Stones and grind until the desired texture and grain size is achieved.

Chimichurri paste

- | | |
|------------------------|-----------------------|
| 200 g ground ají | 50 g onion |
| 90 g sugar | 15 g garlic |
| 50 g salt | 1 g cumin |
| 250 g white vinegar | 0.5 g dried thyme |
| 310 g water | 15 g lecithine powder |
| 2.5 g dried oregano | 150 g neutral oil |
| 0.5 g dried bay leaves | 200 g olive oil |

Grind the dry ingredients, except lecithin, in a spice grinder.
Place all the ingredients in the Twin Stones.
Refine until the desired texture and grain size is achieved.

PRALINES AND JAMS

Almond and Coffee Praliné

- 760 g toasted almond
- 500 g dried caramel, cooked at 180 °C
- 70 g roasted coffee beans

Grind the ingredients in a spice grinder.
Place all the ingredients in the Twin Stones.
Refine until the desired texture and grain size is achieved.

Green Pistachio Praliné

- 1000 g raw peeled Green pistachio
- 500 g sugar

Dehydrate pistachios in the Excalibur at 60°C for 24 hours.
Grind the ingredients in a spice grinder.
Place all ingredients in the Twin Stones.
Refine until the desired texture and grain size is achieved.

Hazelnut and vanilla Praliné

- 1100 g toasted hazelnut
- 500 g sugar
- 1 vanilla pod

Grind the ingredients in a spice grinder.
Place all the ingredients in the Twin Stones.
Refine until the desired texture and grain size is achieved.

Cranberry and cherry jam with no added sugar

- 250 g dried unsweetened cranberry
- 250 g cherry purée by Boiron

Chop the cranberry with a knife.
Place all the ingredients in the Twin Stones.
Grind until the desired texture and grain size is achieved.

FLAVOURED CHOCOLATES

Raspberry

- 1000 g white chocolate couverture
- 200 g freeze-dried raspberry powder
- 140 g cocoa butter

Melt the chocolate and conch together with the freeze-dried product for 1 hour.
Add the melted cocoa butter and mix for 1 hour.

Yuzu

- 1000 g white chocolate couverture
- 200 g freeze-dried yuzu powder
- 100 g cocoa butter

Melt the chocolate and conch together with the freeze-dried product for half an hour.
Add the melted cocoa butter and mix for 1 hour.

Basil

- 1000 g white chocolate couverture
- 40 g freeze-dried basil powder

Melt the chocolate and conch together with the freeze-dried product for 1 hour.

