

Green Origins



ORGANIC CACAO BUTTER ROUNDS

Cacao butter is the natural fat extracted from the cacao bean. It has a subtle chocolate flavour and is used as an ingredient in chocolate making and increasingly in beauty products. Grown in South America, the cacao beans are fermented to enhance their rich flavour. The beans are then broken and ground into a paste that is pressed to extract the butter.

OUR SHARED EARTH INITIATIVE:

We search the world for the most nutritious foods, source from producers who use organic methods and guarantee that at least 10% of our profits each year support social and environmental projects around the world.

WHY NOT TRY COCONUT TRUFFLES?

- 2 tbsp cacao butter (melted)
- 1 tbsp coconut oil (melted)
- 1 tbsp desiccated coconut
- 5 tbsp orange juice
- 2 tbsp cashew butter
- 3-4 tbsp coconut flour
- Maple syrup to taste



In a bowl mix the cacao butter, coconut oil, cashew butter, orange juice and maple syrup.

Add the desiccated coconut and coconut flour and mix until the mixture is thick.

Roll into little balls and leave to cool in the fridge for a few hours.



5 060426 630705 >



GB-ORG-05
Non-EU Agriculture

90ge

NUTRITIONAL INFORMATION

TYPICAL VALUES (As Sold)	Per 100g
Energy	3685kJ 896kcal
Fat	100g
of which saturates	61g
of which mono- unsaturates	31g
of which polyunsaturates	3g
Carbohydrate	0g
of which sugars	0g
Fibre	0g
Protein	0.2g
Salt	0g

INGREDIENTS: Organic Cacao Butter.

SUGGESTED USE: Add to desserts or use to make chocolate.



Make your
own chocolate



Use as a natural
moisturiser



Use in
baking

STORAGE: Store in a cool, dark and dry place.

Cacao Butter (*Theobroma Cacao*)
produced in South America, packed in the
UK for Green Origins, Sheffield, S25 3SF.

Best Before End: See below

TO LEARN MORE ABOUT OUR PRODUCTS VISIT WWW.GREENORIGINS.COM