

COCOA: POWDER, BUTTER AND PASTE

Fat-Reduced Cocoa Powder 10/12



Description

Strongly alkalisated, fat-reduced cocoa powder with 10/12 % cocoa butter. Dark reddish brown colour, very intense cocoa aroma and taste.

Uses

Chocolate-coated , Drinking chocolate , Bases , Icing , For decorations , Ingredients , Coatings
Creams and mousses

Operating recommendations

In chocolatier

Idea for making classic hot drinking chocolate, spreadable creams and truffles.

In pastry

Due to the increased presence of dry substance, it is particularly recommended for whipped products, madeleines and leavened doughs. Ideal for icing, as a flavouring for confectionery bases, for creams and biscuits.

In ice cream making

The increased presence of dry substance lends a more marked taste of cocoa: it is particularly suited, therefore, for use in ice cream.

Pack size

Cod. 4839 › 10 Kg Bag

Product Features

Gluten free , Kosher , 100% Made in Italy

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