

DARK CHOCOLATE COUVERTURE

Dark São Tomé Single Origin

Cocoa min	Sugar max	Cocoa butter	Fluidity
71%	29%	42%	3/5



Description

From the remote island of São Tomé in the Gulf of Guinea, having a climate and an ideal territory for its cultivation, Icam has selected a cocoa among the finest of African origin. Characteristic cocoa profile, aromatic, intense, begins with a subtle and evanescent acidity and a pleasant note of astringency; the marked bitterness and the broad amplitude of the typical aromas of cocoa emerge immediately, along with nuances of tobacco. It ends with a long finish of cocoa and a final balanced bitter.

Recipe with no lecithin

Uses

Modelling , Hollow shells , Coatings , Drinking chocolate , Creams and mousses , Ingredients
Ganaches and fillings , One shot , Chocolate-coated , Bases , Icing , For decorations ,
Coatings , Stracciatella

Operating recommendations

In chocolatier

Particularly suited for fine pralines; ideal to implement a range of chocolate bars, solid or with inclusions; for making ganaches and hot chocolates.

Can be used in coatings, even with a continuous tempering machine. Recommended with dried fruit. Goes very well with strong aromas; excellent pure with rum, whisky, cherry and sweet wine (Passito).

In pastry

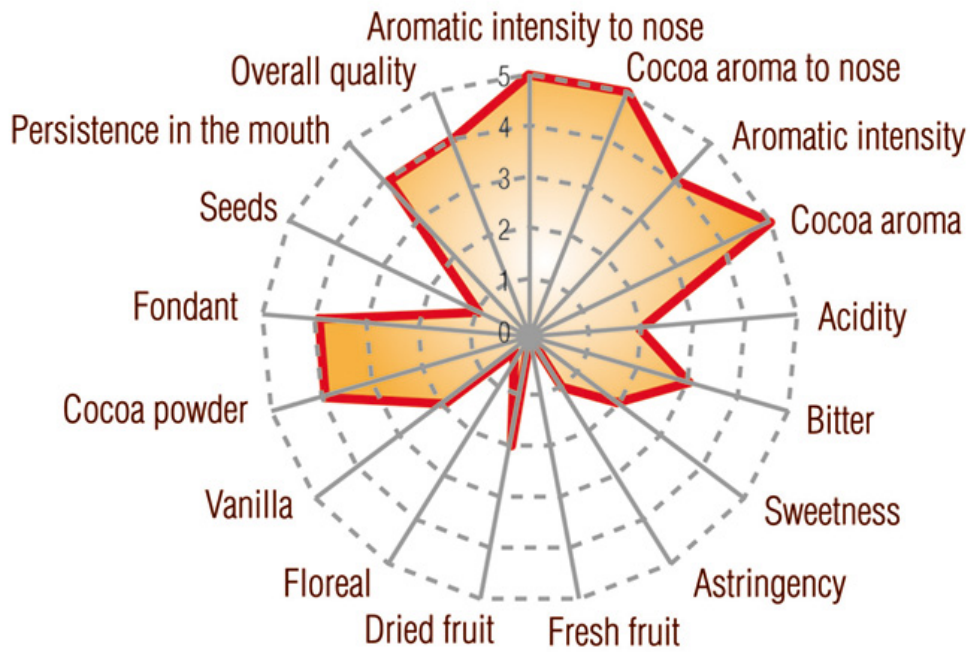
Excellent with alcoholic creams – especially aged liquors (rum, whiskey, brandy) and combined with cream or butter fillings. Great for custards, creamy desserts and mousses.

In ice cream making

Great performance of taste in ice cream, semifreddo cold desserts and sorbets. Great to use directly as chips.

Taste profile

Cocoa:
Fruity:
Acidity:
Bitter:
Sugar:



Pack size

Cod. 6814 › 4 Kg Bags (3 Bags per Case)

Product Features

Kosher , Halal , Gluten free , VEGAN , 100% Made in Italy