

DARK CHOCOLATE COUVERTURE

Dark Mabel

Cocoa min	Sugar max	Cocoa butter	Fluidity
56%	43%	37%	3/5



Description

Dark chocolate covering with a smooth cocoa and chocolate taste. Its round and uniform taste is assured by the selection of special cocoa beans and the recipe that balances sugar and cocoa. Simple and appealing, it is capable of satisfying all tastes; goes well with other ingredients, it is loved by professionals; versatile to work with, it is an essential product in any laboratory – it blends immediately and easily in every combination.

Uses

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

Operating recommendations

In chocolatier

Base product for all the countless uses in chocolate making, for moulding of bars and chocolates, where filling dominates. Suitable to mould hollow shapes.

In pastry

Versatile, both for mignon and cakes, and for whatever must be coated and iced without covering the importance of the fillings, also combined with delicate fruit-based creams.

In ice cream making

With a good balancing of the ice cream bases, it offers ice cream or semifreddo cold desserts with a classic and linear taste.

Taste profile

Cocoa:

Fruity:

Acidity:

Bitter:

Sugar:

Pack size

Cod. 8316 › 4 Kg Bags (3 Bags per Case)

Product Features

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

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