

## DARK CHOCOLATE COUVERTURE

### Dark Organic Chocolate

Cocoa min	Sugar max	Cocoa butter	Fluidity
70%	29%	40%	3.5/5



#### Description

Dark chocolate of excellent quality, both for the use of ingredients selected from organic farming, and for the exceptionally rich recipe. The result is a coating of great character, with a truly intense aroma of cocoa.

#### Uses

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

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#### Operating recommendations

##### In chocolatier

For chocolate bars, snacks and pralines, coupled also with other organic ingredients. Particularly suited for fine pralines; ideal to implement the 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.

##### In pastry

Specifically recommended for all uses in pastry from creams to mousses, from basic products for frosting to exalt its characteristics.

##### In ice cream making

Versatile for balancing chocolate ice creams and semifreddo cold desserts, even combined with organic cocoa powder for an even more intense taste.

### Taste profile

Cocoa:

Fruity:

Acidity:

Bitter:

Sugar:

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### Pack size

**Cod. 6850** › 4 Kg Bags (3 Bags per Case)

### Product Features

Kosher , Halal , Gluten free , VEGAN , 100% Made in Italy , Organic (EU) , Fairtrade (FLO)