

MILK CHOCOLATE COUVERTURE

Milk Grand Cru Los Bejucos Dominican Origin

Cocoa min	Sugar max	Cocoa butter	Total fat	Fluidity
46%	30%	36%	42%	3.5/5



Description

A superior chocolate, made with cocoa of Los Bejucos area in the Dominican Republic: this cocoa contains a large percentage of criollo beans, and benefits from a uniform and complete fermentation.

The result is a connoisseur's taste of milk chocolate, with the full-bodied taste of milk and cocoa, where the sweet notes of caramel are balanced with the bitterness reflected by the significant presence of cocoa.

Completing the flavour profile is a subtle aftertaste of dried fruit.

Uses

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

Operating recommendations

In chocolatier

The excellent fluidity makes it a special product for premium quality pralines even in combination with hazelnut, orange and coffee paste. Excellent also as pure chocolate to enhance the taste of the intense single origin chocolate. Ideal for a sophisticated hot chocolate recipe, for special ganaches and cream fillings. Balances well with spices, salt and also with particular smoked flavour; it is perfect for chocolate bars for tasting.

In pastry

In filling creams, light but full of personality, in mignon pastries and in modern cakes.

In ice cream making

Particularly suitable, thanks to its excellent persistence of taste to cold applications: especially for semifreddo cold desserts and for milk-based ice cream – also in combination with dried fruit

Taste profile

Cocoa:

Sugar:

Milk:

Caramel:

Pack size

Cod. 6820 → 4 Kg Bags (3 Bags per Case)

Product Features

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

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