

## MILK CHOCOLATE COUVERTURE

### Milk Regina

Cocoa min	Sugar max	Cocoa butter	Total fat	Fluidity
<b>35%</b>	<b>40%</b>	<b>31%</b>	<b>38%</b>	<b>3.5/5</b>



#### Description

Chocolate coating, fruit of accurate research and over 70 years of experience, joined to the most modern production technology. Clean and intense, balanced and enveloping taste of gently caramelised milk chocolate, where the pleasant toffee taste stands out. For its extraordinary taste and the balance of the recipe, it lends itself to a wide range of uses.

#### Uses

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

#### Operating recommendations

##### In chocolatier

Premium recipe that makes this coating the protagonist for a 360° production of pralines, ganaches and fillings. Thanks to its excellent fluidity and gloss it is possible to obtain thin, glossy icing and fine pralines, nougat and specialties, as well as shells and large hollow shapes. Its balanced flavour makes it special for premium pralines and very fine chocolate bars for tasting, also in combination with dried fruit. Ideal for praline-making of candied fruit ginger, rhubarb, pineapple, lime and figs. Great for a puffed rice snack, waffles and wafers. Special in combination with liqueurs of excellent aging: rum, cognac and peaty whiskey.

##### In pastry

Particularly indicated for all light creams, for chantilly, ganache fillings and creams, cold creams, mignon pastries, even for icing.

##### In ice cream making

Excellent for use as milk chips in ice cream, also in combination with other aromas.

## Taste profile

Cocoa:

Sugar:

Milk:

Caramel:

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## Pack size

**Cod. 8348** › 4 Kg Bags (3 Bags per Case)

## Product Features

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

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