

## WHITE CHOCOLATE

### White Vanini

Sugar max	Cocoa butter	Total fat	Hazelnut paste	Fluidity
<b>34%</b>	<b>35%</b>	<b>43%</b>	<b>30%</b>	<b>4.5/5</b>



#### Description

White chocolate of superior taste and technical characteristics: its flavour, its creaminess, its high point of fluidity, its ease of crystallisation, the bright ivory colour, its reduced sugar content make it an ingredient of great finesse, appreciated even by the most demanding customers. The use of cocoa butter of own production – top quality – gives all Icam chocolates a clean aromatic profile, that in this recipe enhances and brings out the intense fragrance of milk and vanilla.

#### Uses

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

#### Operating recommendations

##### In chocolatier

Great in all fillings, excellent for making the coating of pralines and icing; stupendous for making traditional, filled and exposed bars with grains of dried fruit (pistachio, almonds and hazelnuts) or desiccated fruit in a combination of tastes and colours.

##### In pastry

Melts at 35° – 38 ° it combines with all filling creams for pastries, small tarts, cakes and icing of logs, flames and tarts for cutting.

##### In ice cream making

Great for ice cream for a taste with character, in semifreddo cold desserts and for the chips effect

## Taste profile

Sugar:

Milk:

Caramel:

Vanilla:

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## Pack size

**Cod. 8373** › 4 Kg Bags (3 Bags per Case)

## Product Features

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

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