

MILK CHOCOLATE COUVERTURE

Milk Prestige

Cocoa min	Sugar max	Cocoa butter	Total fat	Fluidity
32%	40%	30%	34%	2.5/5



Description

Milk chocolate coating, moderately fluid, versatile, with universal characteristics. The accentuated taste of milk, balanced sweetness with notes of caramel.

Uses

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

Operating recommendations

In chocolatier

Very suitable for moulding (eggs, hollow bodies, filled bars). Good yield in ganaches.

In pastry

In confectionery, given its balanced nature it is ideal for preparing milk chocolate bases for creams and mousses to be flavoured and in icing.

In ice cream making

Great performance of taste in ice cream, semifreddo cold desserts and sorbets.

Taste profile

Cocoa:
Sugar:
Milk:
Caramel:

Pack size

Cod. 8343 › 4 Kg Bags (3 Bags per Case)

Product Features

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

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