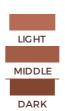


## MILK CHOCOLATE COUVERTURE

# Milk Prestige





#### 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.

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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