

WHITE CHOCOLATE

White Edelweiss

Sugar max	Cocoa butter	Total fat	Milk powder	Fluidity
36%	30%	36%	25%	3/5



Description

White chocolate of premium quality: intense aroma of creamy milk and vanilla, bright ivory colour, perfect fluidity. The use of cocoa butter of own production – top quality – gives all Icam chocolates a clean aromatic profile, in the white chocolate recipe it enhances and brings out the intense fragrance of milk and vanilla. Versatile chocolate for taste and technical yield, is ideal for all uses.

Uses

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

Operating recommendations

In chocolatier

It is the base for the fillings for chocolates. Excellent for moulding pralines, hollow shapes, chocolate subjects and Easter eggs. It also incorporates fat-soluble colouring agents very well.

In pastry

Excellent in the preparation of icing and creation of creams, mousses, suitable as a chocolate base for all confectionery preparations.

In ice cream making

Excellent for creamy white chocolate ice cream, also combined with flavours of caramel, zabaglione, almonds and pine-seeds. Suitable for decorations and small ice cream holder shells (cups, cones, baskets, etc.).

Taste profile

Sugar:

Milk:

Caramel:

Vanilla:

Pack size

Cod. 8372 › 4 Kg Bags (3 Bags per Case)

Product Features

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

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