

CRIOLO CHUAO DARK

75%

CHOCOLATE DOMORI CHOCOLATES

Creamy and elegant with notes of cream, honey and dried fruit with toasted hints, tobacco; elevated persistence.

About Criollo

Did you know Criollo is a cacao type with natural sweetness and smoothness – all thanks to the absence of tannins, an element that leads to bitterness and astringency. Criollo is very rare fine cacao that only makes up for 0.01% of the global cacao production today. Historically, it was the cacao consumed by the Mayans and the Aztecs but was less and less popular due to its low yield. Thanks to Domori's passion and dedication to saving Criollo from extinction, you can today go on a journey of discovering unique and distinctive aromas.

Chocolate couverture in pastilles



MODALITÀ D'USO



Copertura



Ganache



Gelato



Mousse



Pralina



Tavoletta

DETTAGLI PRODOTTO

Codice prodotto CP75CH

ALLERGENI/CROSS CONTAMINAZIONI

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No allergens declared for this product.

INFO

Beschreibung

Zartbitterschokolade zum Überziehen als Drops – 75 % – Herkunft Venezuela – Sorte Criollo

Denomination

irca
GROUP

Extraordinary
made simple.

Zartbitterschokolade zum Überziehen Kakao: 75 % min. Rechtliche Angaben berechnet gemäß den europäischen und italienischen Rechtsvorschriften (Richtlinie 2000/36/EG vom 23. Juni 2000 und Gesetzesdekret Nr. 178 vom 12. Juni 2003).

Directions for use

Temperaturen:

Schmelzen 45-50 °C

Kristallisation 27-29 °C

Verwendung 30-32°

Abkühlung 14-16° (ohne Feuchtigkeit)



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