

ESTELLE BIO COCOA

MASS 100%

CHOCOLATE DOMORI CHOCOLATES

Selected cacao near the villages of Toumodi, Taabo and Lilebe near the coast. Most of the plantations are small and process cocoa using selfproduced fertilisers and traditional cultivation techniques.

Organoleptic properties: dominant notes of cocoa, accompanied by coconut, hazelnut, bread crust and spices.

Chocolate couverture in pastilles



MODALITÀ D'USO



Copertura



Ganache



Gelato



Mousse



Pralina



Tavoletta

DETTAGLI PRODOTTO

Codice prodotto 00976

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

Massa di cacao per copertura in pastiglie - 100% - origine Costa d'Avorio - varietà Forastero

Denomination

Massa di cacao 100%

Directions for use

La temperatura suggerita per la fusione è 45-55°C

irca
GROUP

Extraordinary
made simple.