CHOCOSMART

CIOCCOLATO BIANCO

PASTRY CHOCOSMART

White chocolate cream for frosting and coating. It perfectly lends itself to the addition of flavours, you just have to unleash your creativity (with anhydrous flavouring substances and/or oily essences). The range of products includes white chocolate, milk chocolate, dark chocolate and palm oil free dark chocolate versions.
Easy and clean cut guaranteed, with no risk of cracking or breaking of the coating. You can whip Chocosmart in a planetary mixer with a paddle attachment, to get a softer texture, suitable for pastry bag use.



MODALITÀ D'USO

Pralines

Sachertorte

Choux buns

DETTAGLI PRODOTTO

Codice prodotto 01010198

irca GROUP Extraordinary made simple.

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk

Cross-contaminations



Nuts

INFO

Advantages
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Details
White chocolate cream for frosting and coating. It perfectly lends itself to the addition of flavours, you just have to unleash your creativity (with anhydrous flavouring substances and/or oily essences). The range of products also includes milk chocolate, dark chocolate and palm oil free dark chocolate versions.

Description
fine white paste based on white chocolate for coating and filling

Denomination
spreadable cream. Semi-finished product for confectionery use.

Directions for use
CHOCOSMART CIOCCOLATO BIANCO paste is perfectly suitable for coating of cakes, cream puffs, 'Semifreddi' etc.
CHOCOSMART CIOCCOLATO BIANCO is ideal for all types of coating and presents the following features:
- ease to cut without superficial breakings,
- possibility to aromatize with orange, coffee, mint, torrone, hazelnuts paste, rum, cognac, etc.
-stability also at low temperatures.
DIRECTION TO USE
COATINGS:
Heat in water-bath at 32/35°C, mix and pour directly onto the cake that have to be coated.
To obtain an uniform cover it is advisable to lightly brandish the cake on the apposite grids avoiding the use of broad knife.
To aromatize CHOCOSMART CIOCCOLATO BIANCO paste heat in water-bath at 32/35°C and add flavours, alkoholates, hazelnuts grits, etc mixing with care.
WHIPPED CREAMS:
CHOCOSMART CIOCCOLATO BIANCO paste lends itself as alternative to common butter creams and allow to obtain exquisite and velvety creams with dark chocolate taste.
Naturally it is possible to add the favourite flavouring essence.
DIRECTION TO USE: whip in planetary at medium speed for short time. An excessive work in planetary compromises the final volume of the cream.
FILLINGS:
CHOCOSMART CIOCCOLATO BIANCO paste is an excellent filling for pralines and do not require any preliminary work; it is sufficient to keep the product at the temperature of 22/24°C for some hours.
For possible flavourings, heat in water bath at 32/35°C and add the chosen flavour mixing with care.