CHOCOSMART

CIOCCOLATO LATTE

PASTRY CHOCOSMART

Milk 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 01010196

irca GROUP Extraordinary made simple.

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk

Cross-contaminations



Nuts

INFO

Advantages
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Details
Milk 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 white chocolate, dark chocolate and palm oil free dark chocolate versions.

Description
light brown paste with milk chocolate for coating and filling.

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

Directions for use
CHOCOSMART CIOCCOLATO LATTE paste is perfectly suitable for coating of cakes, cream puffs, 'Semifreddi' etc.
CHOCOSMART CIOCCOLATO LATTE 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.
CHOCOSMART CIOCCOLATO LATTE whipped in a mixer, make excellent replacements for ordinary buttercreams or ganache creams and, of course, give you the chance to add your favourite flavours.
HOW TO USE:
COATINGS:
Heat CHOCOSMART CIOCCOLATO LATTE to a temperature of 32-35°C in a bain-marie or microwave oven (400-500W), stir and pour directly into the product. To obtain an even covering, you are advised to gently shake the products gently on a suitable rack, and not to use a spatula. For partial covering, dip the products in melted CHOCOSMART CIOCCOLATO LATTE.
To flavour the creams, just add essential oils or oil-based creams (hazelnut cream, coffee cream) to the melted product and mix carefully (do not use water-based flavourings).
WHIPPED CREAMS:
Allow CHOCOSMART CIOCCOLATO LATTE to reach room temperature (20-22°C) and then whip in a mixer equipped with paddle at medium speed for a short time until the volume has doubled. Overworking the product in the mixer, due to the excessive heating thereof, can compromise the final volume of the whipped cream. If you wish to flavour the product, you are advised to add essential oils or oil-based creams (hazelnut cream, coffee cream) to CHOCOSMART CIOCCOLATO LATTE before the whipping process begins (do not use water-based flavourings).
FILLINGS:
The whipped creams obtained with CHOCOSMART CIOCCOLATO LATTE, as described above and used either as they are or flavoured according to taste, can be used as an excellent refined praline filling.
For this use, CHOCOSMART CIOCCOLATO LATTE can also be used without whipping: just heat up in a bain-marie or microwave oven (400-500W) to a temperature of 32-34°C.