

# PASTA BITTER

PASTRY PASTA BITTER

Ready-to-use chocolate paste for flavouring, fillings and decorations. With its shiny appearance and creamy consistency, Pasta Bitter is excellent even when used to make chocolate ice cream.



## MODALITÀ D'USO



Icing



Filling



Flavouring

## DETTAGLI PRODOTTO

Codice prodotto 01010921

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk



Nuts

## INFO

### Claims

With hazelnuts and almonds, 33% powdered chocolate

### Details

**irca**  
GROUP

Extraordinary  
made simple.

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**Description**

PASTA BITTER with chocolate is a product suitable for glazing, filling, stuffing, flavouring and for ice cream preparation.

**Denomination**

semifinished product for pastry and ice-cream preparation.

**Directions for use**

PASTA BITTER is a ready to use paste for flavouring, fillings and stuffings.

It can be used with amazing results also for cakes and profiteroles icing, melt in a bain-marie or in a microwave oven at 35-40°C.

For ice-cream preparation use 300 g of PASTA BITTER each kg of white pasteurized base.

Oiling out on the surface may occur if the product is stored at warmer temperature; in this case it is necessary to carefully mix before using.

A too cold storage for long time could promote the formation of cocoa butter crystals which can be eliminated gently warming and mixing PASTA BITTER.



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