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

irca GROUP Extraordinary made simple.



Milk



Nuts

INFO

Claims
With hazelnuts and almonds, 33% powdered chocolate

Details
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.

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.