PRALIN DELICRISP TROPICAL

PASTRY PRALIN DELICRISP

White chocolate tropical paste with crunchy chopped butter crepes, that enhance and guarantee a unique taste experience on the palate.
Ideal for making pralines and inserts of modern cakes, single portions and mignon.
A product line full of flavour options and worth getting to know better, it will unleash your creativity in pastry art.
Very good performances also in case of chilling or freezing.



MODALITÀ D'USO

Brioche

Croissant

Soft nougat

DETTAGLI PRODOTTO

Codice prodotto 01011967

irca GROUP Extraordinary made simple.

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals



Soybeans



Milk

Cross-contaminations



Eggs



Nuts

INFO

Advantages
Very good performances also in case of chilling or freezing.

Claims
24% white chocolate.
With mango and passion fruit juice, for a fresh and characteristic taste of tropical fruits.

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Description
Tropical fruits flavoured paste with white chocolate and crunchy Delicrisp made with pure butter. PRALIN DELICRISP TROPICAL is ideal for realization of fine pastry products and for ice-creams preparation.

Denomination
semifinished pastry product.

Directions for use
PRALIN DELICRISP TROPICAL is a paste ready to use.