

CHOCOCREAM CARAMEL FLEUR DE SEL



PASTRY CHOCOCREAM

Ready-to-use caramel creamy with a soft consistency. The product contains caramalized sugar and fleur de sel that gives a slightly salty but soft and very pleasant taste on the palate.

Highly versatile, meant to be used for after-baking filling operations. Excellent results even when used to flavour creams and liquid cream too.

The range of products includes white and palm oil free white, dark and pistachio and pasticcera.

Read more about Chococream Caramel Fleur de Sel on the brochure Autumn 2020 News.

It has an ideal structure for use with sac a poche.

Ready to use, being anhydrous it does not moisten the products in which it is inserted.

Resistant to freezing.

It does not contain hydrogenated fats.

Product details

COD 000772