



CHOCOSMART CARAMEL CRUMBLE

PASTRY

CHOCOSMART

New entry in our ***Finest line***: a fine anhydrous cream with **10% salted caramel white chocolate** (fleur de sel) and **crunchy caramel inclusions** for a surprising "crumble" effect on the palate.

It is an ideal product for the **covering** of desserts that must be stored at room temperature and in the refrigerator.

It is extremely **fluid** already at 32-35 ° C, so as to facilitate the creation of a thin cover.

With CHOCOSMART CARAMEL CRUMBILE you get a **crumbled glaze with a thick and dry consistency**, which guarantees a clean cut without cracks.

It is also excellent as a delicious **filling cream** ideal for cakes, tartlets, pralines, single servings, eclair and cream puffs. To obtain it, melt it at 28/30° C and dress it directly in the product or mount it in a planetary mixer to obtain a softer consistency, ideal to be used in a sac à poche.

It is resistant to freezing, does not contain gluten or hydrogenated fats.

- With 10% white chocolate with salted caramel
- With caramel inclusions
- Gluten-free, hydrogenated fat-free
- versatile: ideal for covering and filling
- is already fluid at 32-35°
- dense and dry
- resistant to freezing
- ready for use

Product details

COD 000787

Allergeni/cross contaminazioni

Allergens



lecitina



latte scremato in polvere, siero di latte in polvere, burro vaccino anidro

Modalità d'uso



Filling



Pralines



Ganache



Icing

Cross-contaminations



Nuts