

## **GOCCIOLONI CIOCCOLATO BIANCO**

CHOCOLATE

PURE CHOCO INCL. - OTHER

White chocolate chips specifically formulated to maintain shape and consistency even after baking, withstanding up to a temperature of 200 °C without melting.

Designed to absorb less moisture, they allow to keep the dough elastic and to obtain a smother and softer finished product, with delicious inclusions for an intense taste experience.

Ideal for use both in large and medium leavened such us panettone and colombe, and baked goods such as cakes, cookies and muffins.

- They do not dissolve in the dough during cooking, with standing up to 200°C without melting;
- They do not stain the dough;
- After cooking they keep thetypical "snap" of high-quality chocolate;

## **Product details**

COD 000795