



CRIOLLO CHUAO DARK 75%

CHOCOLATE

DOMORI CHOCOLATES

Creamy and elegant with notes of cream, honey and dried fruit with toasted hints, tobacco; elevated persistence.

About Criollo

Did you know Criollo is a cacao type with natural sweetness and smoothness – all thanks to the absence of tannins, an element that leads to bitterness and astringency. Criollo is very rare fine cacao that only makes up for 0.01% of the global cacao production today. Historically, it was the cacao consumed by the Mayans and the Aztecs but was less and less popular due to its low yield. Thanks to Domori's passion and dedication to saving Criollo from extinction, you can today go on a journey of discovering unique and distinctive aromas.

Chocolate couverture in pastilles

Product details

COD 000864

Allergeni/cross contaminazioni

Modalità d'uso



Covering



Mousse



Ganache



Pralines



Ice cream



Chocolate bars