



ESSENCE DARK CHOCOLATE 56%

CHOCOLATE DOMORI CHOCOLATES

Fondente Essence 56%: a chocolate with a balanced character, featuring an intense cocoa profile enriched with sweet fruity and nutty notes, and a lingering finish. Made with an exclusive blend of African cacao.

Applications

With their medium-high fluidity, they are perfect for a wide variety of applications, such as chocolates, bars, tablets, and small to medium-sized hollow figures. They are also ideal for coating cut ganache and preparing base ganache. Pastry chefs can create outstanding base creams, such as ganache, mousse, crèmeux, Bavarians, and other high-end pastry preparations.

In gelato-making, they excel in versatility, making them ideal for producing premium ice creams, sorbets, and semifreddos.

Working and storage temperatures

In production labs, it is essential to maintain optimal temperature and humidity levels, ideally between 18°C and 20°C, to ensure the best working conditions.

As with all chocolates, careful attention must be paid to storage conditions, especially during the summer. Store chocolate in a cool, dry environment, tightly sealed, and at a maximum temperature of 20°C.

Free from artificial flavors, gluten-free, and made with sunflower lecithin

Product details

COD 000889

Allergeni/cross contaminazioni

Cross-contaminations



Soybeans



Milk

Modalità d'uso



Covering



Mousse



Ganache



Pralines



Ice cream



Chocolate bars