



## CHEF'S CHOCOLATE - 72% XOCONUSCO - 500 G

|                   |                       |
|-------------------|-----------------------|
| CODE              | 94211                 |
| COUNTRY OF ORIGIN | Italy, Emilia Romagna |
| WEIGHT            | Two bars of 250 g     |

Dark blend of fine aromatic cocoa dedicated to Chef

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|---------------|--|
| DESCRIPTION   | Mixture of fine aromatic cocoa: Ecuador (Calceta), Santo Domingo (Los Vazquez), Sao Tomè   |
| TASTE         | Great aromatic chocolate, soft and velvety, with great intensity and persistence   |
| PRODUCER      | F.lli Gardini - Forlì (FC) - Emilia Romagna  |
| OUR SELECTION | The name chosen by Fabio and Manuele Gardini, L'Artigiano, already explains why we have chosen to work with them. The two brothers' adventure in the world of chocolate began in 1987, in a small laboratory in Forlì. For them, artisanal production is an absolute value: no automatic production line and maximum attention to every detail, from selection of cocoa, processing of pure chocolate, with spices and local products, up to manual packaging. A choice that has rewarded the company and led it to establish itself as one of the best known and most appreciated artisan chocolate |
| CURIOSITY     | Blend are produced through a mixing process of cocoa finest varieties; Cru are originated from specific cacao beans coming from selected and excellent plantations   |
| SUGGESTIONS   | Blend 72% is perfect for dessert preparation or with meat or cottage cheese  |