

CHEF'S CHOCOLATE 62% DARK CHOCOLATE WITH SWEET SALT OF CERVIA



CODE	94212
COUNTRY OF ORIGIN	Italy, Emilia Romagna
WEIGHT	250 g

Dark blend of fine aromatic cocoa dedicated to Chef

DESCRIPTION	Mixture of fine aromatic cocoa: Ecuador (Calceta), Santo Domingo (Los Vazquez), Sao Tomè treated with sweet crystals salt of Cervia
TASTE	Fine, slightly aromatic, well balanced and soft chocolate. It has got a savoury and pleasant taste
PRODUCER	F.lli Gardini - Forlì (FC) - Emilia Romagna
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 54% with sweet sea salt of Cervia is perfect with fishes. Chocolate chips combines perfectly also with fresh salads or with cottage cheese