

# GOCCE DI CIOCCOLATO 62% CACAO - CHOCOLATE DROPS



**CODE** 94228

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**COUNTRY OF ORIGIN** Italy, Emilia Romagna

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**WEIGHT** 1,5 kg

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62% dark chocolate drops, easy to melt and temperate, ideal for ganaches

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<b>DESCRIPTION</b>	Mixture of precious aromatic cocoa: Ecuador (Calceta), Santo Domingo (Los Vazquez), Sao Tomé
<b>APPEARANCE</b>	It is presented in drop of small size, practical to weigh and dissolve
<b>TASTE</b>	Chocolate with a pleasant acid note, hints of dried fruit, light bitter taste, remarkable intensity and persistence
<b>PRODUCER</b>	F.lli Gardini - Forlì (FC) - Emilia Romagna
<b>OUR SELECTION</b>	A convenient version in drops of Cioccolato dello Chef 62%, very easy to melt and temperate
<b>CURIOSITY</b>	A chocolate with a high percentage of cocoa butter (38%) that melts easily and is ideal to temper
<b>SUGGESTIONS</b>	It is the drop version of Chef's Chocolate 62%, thought for a different use: drops are perfect for use in pastry, for example in a ganache or mousse; tablets can be used in flakes also to finish the salty dishes

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