



GOCCE DI CIOCCOLATO 62% CACAO - CHOCOLATE DROPS

CODE	94228
COUNTRY OF ORIGIN	Italy, Emilia Romagna
WEIGHT	1,5 kg

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

DESCRIPTION	Mixture of precious aromatic cocoa: Ecuador (Calceta), Santo Domingo (Los Vazquez), Sao Tomé
APPEARANCE	It is presented in drop of small size, practical to weigh and dissolve
TASTE	Chocolate with a pleasant acid note, hints of dried fruit, light bitter taste, remarkable intensity and persistence
PRODUCER	F.lli Gardini - Forlì (FC) - Emilia Romagna
OUR SELECTION	A convenient version in drops of Cioccolato dello Chef 62%, very easy to melt and temperate
CURIOSITY	A chocolate with a high percentage of cocoa butter (38%) that melts easily and is ideal to temper
SUGGESTIONS	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