

PÂTISSIER ARTISAN

Couverture



WHITE COUVERTURE

32% COCOA

(PAT-32WCV)

FREELY FLAVOUR, COLOUR AND TRANSFORM

Crafted as the ideal canvas for creative chefs, its ivory tone and smooth texture make it easy to colour, flavour, and adapt for playful or themed creations. With a stable crystal structure and reliable emulsification, it gives chefs confidence and freedom to create.

FAT

38%

COCOA

32%

FLUIDITY



FORM



PACKAGING

Buttons: 500g, 1kg, 2.5kg, 5kg | Blocks: 2.5kg | Neopolitans 2kg

CHANNEL

Premium Bakery, Bakery Ingredient Store, Central Kitchen, Cafés, Restaurants, Bars, Hotels, Catering, Chocolatiers, Desserts

BEST USE

Creative pastry creations.

PERFECT FOR

Ganache, Mousses, Direct Use

FEATURES



Well-Rounded Flavour



Warm Ivory Appearance



Stable Crystal Structure

BENEFITS

Perfect Base: A canvas that blends effortlessly with fruity, floral, and tea-based notes—empowering chefs to showcase their creativity.

Delicate Textures: Creates desserts with light, clean textures, a gentle sweetness, and a smooth, cohesive finish.

Easy to Colour: Couverture takes colour beautifully, making it perfect for playful, decorative, and visually expressive decorative work.

Chef Confidence: Consistent texture and easy handling give chefs confidence across multiple applications.