

# PÂTISSIER ARTISAN

## Couverture



MILK COUVERTURE

# 34.6% COCOA

 (PAT-35MCV)

## SMOOTH, MEDIUM-INTENSITY MILK CHOCOLATE FOR PROFESSIONAL PASTRY

A medium-intensity milk couverture designed for professional pastry applications requiring fluidity, stability, and crowd-pleasing flavour. Combining creamy milkiness with cocoa notes and subtle undertones of coconut and brown sugar, it delivers a balanced profile that performs consistently across moulding, enrobing, and soft pastry applications. High fluidity and stable crystallisation ensure reliable handling, clean finishes, and refined results in both decorative and filled desserts.

FAT	COCOA	FLUIDITY	FORM
36%	34.6%	-  +	

PACKAGING

Buttons: 1kg, 2.5kg, 5kg | Block: 2.5kg

CHANNEL

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

BEST USE

Pairs well with caramel, hazelnut, coffee, banana, cinnamon, bourbon.

PERFECT FOR

Ideal for moulding, enrobing, mousses, ganaches, and decorative pastry work requiring smooth flow, clean snap, and stable structure

FEATURES



**High Fluidity**



**Stable Crystal Structure**



**Medium-Intensity Milk Chocolate Profile**



**Creamy Milkiness with Cocoa Notes**

BENEFITS

**Reliable Structure:** Stable crystallisation supports airy, well-formed mousses and consistent professional results.

**Excellent Workability:** High fluidity allows easy tempering, smooth moulding, enrobing, and fine decorative work.

**Superior Texture:** Creates soft, creamy mousses that hold structure while delivering a smooth mouthfeel.

**Pipeable Ganache Performance:** Produces smooth, satin-finished ganaches with good thermoflexibility for extended piping time.

**Broad Consumer Appeal:** Medium intensity milk profile delivers balanced flavour suited for crowd-pleasing desserts.