

PÂTISSIER ARTISAN

Chocolatier



WHITE CHOCOLATIER

36% SOL

(PAT-36SOL)

THE NEW EXPRESSION OF WHITE CHOCOLATE

A celebration of caramelised indulgence. Warm, golden, and irresistibly smooth. Its rich, creamy character and elegant toasted hue transform desserts into art, inspiring chefs to craft creations that captivate both palate and eye. Where premium taste meets limitless imagination, SOL is your signature touch of brilliance.

FAT
41%

COCOA
36%

FLUIDITY
- ●●●●● +

FORM

PACKAGING

Buttons: 2.5kg

CHANNEL

Premium Bakery, Bakery Ingredient Store, Cafés, Restaurants, Bars, Hotels, Chocolatiers, Desserts

BEST USE

Pairs perfectly with roasted nuts, spices such as cardamom, cinnamon, coffee, salted butter caramel, cookie, banana, apples and pears, tropical fruits, citrus.

PERFECT FOR

Moulded and Enrobed Pralines, Chocolate Bars, Ganaches, Mousses, Crèmeux

FEATURES



Made with Caramelised Milk from European Dairy



Distinctive Toasted Almond Colour



Highest Cocoa Butter Content in Our White Range (41% Fat)



Superior Fluidity and Workability

BENEFITS

Distinctive Caramelised Milk Taste: Delivers a distinctive caramelised milk taste, helping chefs create white chocolate desserts that stand apart from standard profiles.

Creative Expression: Broadens chefs' creative expression, enabling new flavour directions and meeting demand for unique dessert experiences.

Superior Taste Experience: European dairy delivers a richer, creamier, cleaner milk profile with refined dairy character elevating the overall taste experience.

Premium Visual Appeal: Toasted almond colour softens stark whites, giving desserts a warm, elegant, premium appearance.

Excellent Workability: High cocoa butter content ensures excellent workability, supporting smooth moulding and enrobing, high gloss, and a clean, melt-in-mouth texture.