

PÂTISSIER ARTISAN

Chocolatier



MILK CHOCOLATIER

40% CARMELO (PAT-40CAR)

DARKER CARAMELISED MILK CHOCOLATE

A dark milk chocolate crafted with caramelised milk and high-quality European dairy. Featuring 40% cocoa solids for a rich, pronounced chocolate taste and the highest cocoa butter content in our range for exceptional fluidity and a brilliant glossy finish. Its unique caramelised milk undertone delivers a signature flavour that elevates any creation.

FAT
39%

COCOA
40%

FLUIDITY
- +

FORM

PACKAGING

Buttons: 2.5kg

CHANNEL

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

BEST USE

Pairs perfectly with hazelnuts, pistachio, pecans, fig, raisin, cinnamon, coffee, caramel, cookie, coconut, banana, apples and pears, Irish cream, rum, whiskey.

PERFECT FOR

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

FEATURES



Made with Caramelised Milk from European Dairy



High Cocoa Content (40%)



Darker Milk Chocolate Colour



Highest Cocoa Butter Content in Our Milk Range (39% Fat)



Superior Fluidity and Workability

BENEFITS



Distinctive Flavour Impact: Crafted with caramelised milk for a toasted note and subtle caramel undertone, delivering depth and richness that make desserts truly memorable.

Unique Milk Chocolate Experience: Enables chefs to craft desserts with layered flavour complexity, setting creations apart from standard milk chocolate.

Premium European Milk Source: Provides a clean, elegant, and creamy milk profile for a refined taste experience.

Deep Milk Chocolate Colour: Its darker shade creates an immediate visual impact, signaling a more intense, indulgent flavour before the first taste.

High Cocoa Butter Content: Delivers exceptional workability for thin, flawless enrobing, efficient moulding with minimal waste, and delivers a brilliant gloss. Ensures firm crystallisation for stable, reliable desserts.