

PÂTISSIER ARTISAN

Chocolate



DARK CHOCOLATE

58% COCOA

 (PAT-58DCH)

THE ULTIMATE ALL-ROUNDER

The signature balanced dark couverture range, trusted by chefs for its refined flavour clarity and consistently strong performance across pastry applications. Your go-to essential chocolate.

FAT
37%

COCOA
58%

FLUIDITY
-  +

FORM


PACKAGING

Buttons: 500g, 2.5kg, 5kg | Blocks: 2.5kg

CHANNEL

Mid-Range Bakery, Premium Bakery, Bakery Ingredient Store, Central Kitchen, Cafés, Restaurants, Bars, Hotels, Catering, Chocolatiers, Beverages, Desserts

BEST USE

Proven high performance across applications from ganache to mousse and baked goods delivering consistent reliable results.

PERFECT FOR

Ganache, Crèmeux, Pastry Cream, Mousses

FEATURES



Excellent Performance Across Application



Vibrant Reddish-Brown Colour



Stable Emulsion



Balanced Cocoa Profile

BENEFITS

Consistent Performance Across Applications:

Delivers dependable, high-quality results in a wide range of pastry applications, making it a true all-rounder for professional kitchens.

Reliable Structure and Texture: Strong emulsion and stable crystallisation ensure smooth ganaches and aerated mousses that hold their shape with excellent workability.

Premium Visual Appeal: Enhances the look of ganaches and glazes, giving pastries a polished, high-end finish.

Smooth, Refined Flavour: Provides a creamy, elegant chocolate mouthfeel with pleasant flavour clarity and no harsh bitter notes.