

# 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

#### BENEFITS



**Excellent Performance Across Application**



**Vibrant Reddish-Brown Colour**



**Stable Emulsion**



**Balanced Cocoa Profile**

#### **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.