

# PÂTISSIER ARTISAN

## Couverture



### DARK COUVERTURE

## 61% COCOA

(PAT-61DCV)

### THE DARKEST EXPRESSION OF BALANCE

This 61% dark couverture blends African and South American cocoa beans to deliver a well-balanced cocoa profile. Subtle tropical fruit notes, hints of coconut, gentle woody nuances, and brown sugar sweetness are finished with mild fruity acidity. Designed to provide strong visual impact while maintaining balanced flavour across pastry applications.

#### FAT

**39%**

#### COCOA

**61%**

#### FLUIDITY



#### FORM



#### PACKAGING

Buttons: 500g, 1kg, 2.5kg, 5kg | Blocks: 2.5kg

#### CHANNEL

Premium Bakery, Bakery Ingredient Store, Central Kitchen, Cafés, Restaurants, Bars, Hotel, Catering

#### BEST USE

High visual impact with controlled cocoa strength.

#### PERFECT FOR

Ideal for applications where chefs seek visual richness without overwhelming cocoa intensity

#### FEATURES



**Balanced Bittersweet Profile with Subtle Fruit Notes**



**High Visual Depth Across Dark Chocolate Application**



**High Cocoa Content for a Standard Dark**



**Excellent Ganache Functionality**



**Stable Mousse Performance**

#### BENEFITS

**Balanced Flavour Complexity:** Adds interest through subtle fruit and brown sugar notes while remaining approachable across a wide range of palates.

**Enhanced Visual Impact:** Delivers a deep, indulgent dark colour without overpowering flavour, creating visually decadent desserts with balanced taste.

**Efficient Colour Coverage:** Darker appearance allows controlled usage while maintaining strong visual results, supporting cost efficiency.

**Stable Aerated Desserts:** Supports light, airy mousses and bavarois that set properly and hold their shape with an elegant dark appearance.

**Chef Confidence:** Consistent performance and stability provide peace of mind, supporting professional pride through reliable, high-quality results.