

# PÂTISSIER ARTISAN

## Couverture



### DARK COUVERTURE

## 64% COCOA

(PAT-64DCV)

### BALANCED & VERSATILE, CRAFTED FOR BAKING

A well-balanced, versatile chocolate crafted for consistent performance across a wide range of pastry applications. Its rounded cocoa profile brings depth and character to baked goods such as brownies, cakes, and cookies. Designed for everyday use, this couverture offers the familiarity of a classic dark chocolate with the added richness of a slightly higher cocoa content making it an ideal choice for chefs seeking both reliability and deeper flavor impact.

#### FAT

40%

#### COCOA

64%

#### FLUIDITY

- +

#### FORM



#### PACKAGING

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

#### CHANNEL

Premium Bakery, Bakery Ingredient Store, Central Kitchen, Cafés, Restaurants, Bars, Hotels, Catering, Chocolatiers, Desserts

#### BEST USE

Balanced flavour, versatility and baking performance.

#### PERFECT FOR

Brownies, Cakes, Crèmeux, Pastry Cream, Mousses

#### FEATURES



**Medium-Intensity Dark Chocolate**



**High Cocoa Butter Content**



**Stable Crystal Structure**



**Ideal for Fillings**

#### BENEFITS

**Pairs Well with Light Pastries:** Medium-intensity ensures harmony and balance with flavour pairings.

**Easy to Work With:** High fluidity allows quick melting, precise moulding, and efficient workflow.

**Smooth Fillings:** Provides reliable structure and smooth texture in fillings and mousse application.

**Excellent Baked Performance:** Designed to perform well in baked applications, especially brownies and cakes.

**Chef Confidence:** Offers dependable performance across multiple pastry uses.