

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.