

PÂTISSIER ARTISAN

Single Origin



PERU SINGLE ORIGIN

DARK 70% (PAT-70DPR)

THE INTENSE ROBUST DARK CHOCOLATE

Crafted for the professional pastry chef seeking a robust and reliable chocolate. With a bold, intense flavour and a touch of tannins reminiscent of fine red wine, it delivers a clean snap and a satin finish that chefs can trust every time. Designed with the working chef in mind, it is practical, functional, and always delivers a delicious result.

FAT
40%

COCOA
70%

FLUIDITY
-  +

FORM


PACKAGING

Buttons: 1 kg

CHANNEL

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

BEST USE

Ideal for applications requiring bold, chocolate taste.

PERFECT FOR

Ganache, Crèmeux, Pastry Cream, Mousses, Brownies, Cakes

FEATURES



Bold, Earthy Flavour Profile



High Cocoa Butter Content



High Fluidity



Stable Crystal Structure

BENEFITS

Versatile Flavour Performance: Bold chocolate taste that performs well in both sweet and savoury application.

Clean Snap and Satin Finish: High cocoa butter content supports reliable tempering and presentation.

Efficient Moulding and Coating: High fluidity allows quick melting, refined moulding, and thin even coverage.

Smoothness and Light Texture: A stable crystal structure ensures smooth consistent ganaches & cremeux and consistent professional results.

Chef Confidence: Provides chefs with confidence that their desserts will hold up beautifully from plate to palate.