

# 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: 1kg

#### 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.