

# PÂTISSIER ARTISAN

## Couverture



DARK COUVERTURE

# 74% COCOA

 (PAT-74DCV)

## YOUR EVERYDAY HIGH COCOA DARK ESSENTIAL

Crafted for chefs who require a high-cocoa chocolate that delivers flavour strength, stable structure, and reliability in professional kitchens. With a powerful cocoa presence, roasted undertones, and a distinct nutty character, it finishes with a refined bitterness that adds depth without overpowering. Designed as an essential, mid-range high-dark couverture, it offers consistent performance and bold flavour for chefs seeking intensity they can trust across everyday applications.

FAT  
46%

COCOA  
74%

FLUIDITY  
- ● ● ● ● +

FORM

### PACKAGING

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

### CHANNEL

Premium Bakery, Bakery Ingredient Store, Cafés, Restaurants, Bars, Hotels, Catering

### BEST USE

Provides high cocoa intensity and layered flavour for everyday applications.

### PERFECT FOR

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

### FEATURES



**Intense Cocoa Profile**



**Deep Dark Chocolate Colour**



**Highest Cocoa Butter Content in Our Dark Range (46% Fat)**



**Low Sugar Profile**

### BENEFITS

**Bitterness Chocolate Flavor Profile:** Balances sweetness in naturally sweet desserts, helping reduce overall sweetness while adding depth and a stronger chocolate identity.

**Deep Dark Chocolate Colour:** Delivers a visually intense dark colour that signals deep chocolate flavour before the first bite.

**High Cocoa Butter Content:** Provides good fluidity for easier moulding and enrobing, delivers a glossy finish, and ensures a smooth, melt-in-mouth texture.

**Made for Less-Sweet Preferences:** Allows chefs to create less-sweet chocolate desserts for health-conscious consumers at a more affordable, mid-range price point.

**Low Sugar:** Enables chocolate desserts with a cleaner, less sweet finish while maintaining bold cocoa impact.