

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.