

PÂTISSIER ARTISAN

Couverture



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, 2.5kg, 5kg, 10kg | Blocks: 2.5kg

CHANNEL

HORECA, Central Kitchen, Dessert Shops, Pastry Boutiques, Chocolatiers

BEST USE

Ideal for applications requiring bold, chocolate taste.

PERFECT FOR

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

FEATURES



Bold Flavour Profile: Strong, earthy notes with a touch of tannins, delivering a robust chocolate flavour.



High Cocoa Butter Content: Provides natural richness and smooth melting behaviour.



High Fluidity: Allows the chocolate to flow easily for precise handling and shaping.



Stable Crystal Structure: Forms stable crystals in pastry applications.

BENEFITS



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



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



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



Smoothness & 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.