

COUVERTURE

Caramelito 36 %

Felchlin's caramel milk couverture made with high quality caramelized sugar and finest Swiss milk



Felchlin
SWITZERLAND

Caramelito 36 %

Felchlin's Caramelito 36 %, a caramel-milk couverture made with high quality caramelized sugar. A fusion of finest Swiss milk and pure cacao flavour with most intensive and authentic caramel taste.

The gentle processing reveals the original aroma of the «Forastero» cacao bean originating from Ghana. Cacao butter from the first pressing, pure Bourbon Vanilla from Madagascar and exclusively milk of Swiss origin are the basis of this couverture.

The carefully caramelized sugar remarkably expresses its intensive and delightful aroma which conveys to the couverture's fine velvety smoothness.

Discover and enjoy the long-lasting sensation of Caramelito 36 %. A pure delight for pastry enthusiasts, to create the most luscious chocolate and dessert creations.

Applications

- Chocolate bars
- Mousses
- Amenities
- Pralines
- Entremets/petits gateaux
- Ice cream

Note

- ◆◆◆ High fluid couverture, suitable for mechanized and manual molding/enrobing

Recipes

Recipes created by our pastry chefs are available under www.felchlin.com

Art. No. C038E

Caramelito 36 % Couverture Milk Caramel Rondo

Packaging single unit 1 x 2 kg (1 x 4.3 lbs) Rondo (coins)

single box 3 x 2 kg (3 x 4.3 lbs)



Your local distributor: