

GRAND CRU SAUVAGE BOLIVIA

The exclusive Cacao



This rare and wild cacao, Criollo Amazonico, originates in the Bolivian lowlands in the province of Beni. The gatherers, mostly Chimane Indians, only seek the widely distributed jungle “cacao islands” during the harvest season. The trees are not cultivated and left to nature.

The traditional, gentle processing method unfolds the rich, harmonious cacao flavour complemented by the aromas expressing the freshness of lemon and the fruitiness of grapefruit. A unique culinary experience!

BOLIVIA 38% – 48H

COUVERTURE MILK RONDO



Application

To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

Specifications

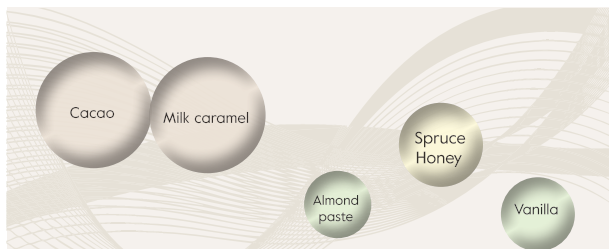
Sugar, cacao butter, cacao kernel, skimmed MILK powder, whole MILK powder, CREAM powder, vanilla Madagascar.



RONDO 2KG – UNITS 2CTX6KG – ITEM: CS95E

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	33.8%	4.8%	47.3%	18mth

Flavour/Intensity [Chronological perception]



BOLIVIA 68% – 60H

COUVERTURE DARK RONDO



Application

To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

Specifications

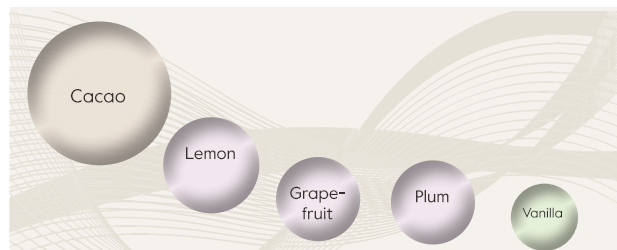
Cacao kernel, sugar, cacao butter.



RONDO 2KG – UNITS 2CTX6KG – ITEM: CS93E

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	42.4%	–	30.7%	24mth

Flavour/Intensity [Chronological perception]



For recipes please login in our customer database.

