



## CHOCOSMART CIOCCOLATO 5

Dark chocolate cream for frosting and coating. It perfectly lends itself to the addition of flavours, you just have to unleash your creativity (with anhydrous flavouring substances and/or oily essences). The range of products includes white chocolate, milk chocolate, dark chocolate and palm oil free dark chocolate versions.

### PRODUCT DETAILS

COD 01010197

CLAIMS

### DIRECTIONS FOR USE

CHOCOSMART CIOCCOLATO paste is perfectly suitable for coating of cakes, cream puffs, pies by the slice, Sacher tarts, 'Semifreddi' etc, assuring a delicious and excellent taste of dark chocolate.

CHOCOSMART CIOCCOLATO is ideal for all types of coating and presents the following features:

- ease to cut without superficial breakings,
- possibility to aromatize with orange, coffee, mint, torrone, hazelnuts paste, rum, cognac, etc.
- stability also at low temperatures.

CHOCOSMART CIOCCOLATO whipped in a mixer, make excellent replacements for ordinary buttercreams or ganache creams and, of course, give you the chance to add your favourite flavours.

HOW TO USE:

COATINGS:

Heat CHOCOSMART CIOCCOLATO to a temperature of 32-35°C in a bain-marie or microwave oven (400-500W), stir and pour directly into the product. To obtain an even covering, you are advised to gently shake the products gently on a suitable rack, and not to use a spatula. For partial covering, dip the products in melted CHOCOSMART CIOCCOLATO.

To flavour the creams, just add essential oils or oil-based creams (hazelnut cream, coffee cream) to the melted product and mix carefully (do not use water-based flavourings).

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS



#### WHIPPED CREAMS:

Allow CHOCOSMART CIOCCOLATO to reach room temperature (20-22°C) and then whip in a mixer equipped with paddle at medium speed for a short time until the volume has doubled. Overworking the product in the mixer, due to the excessive heating thereof, can compromise the final volume of the whipped cream. If you wish to flavour the product, you are advised to add essential oils or oil-based creams (hazelnut cream, coffee cream) to CHOCOSMART CIOCCOLATO before the whipping process begins (do not use water-based flavourings).

#### FILLINGS:

The whipped creams obtained with CHOCOSMART CIOCCOLATO, as described above and used either as they are or flavoured according to taste, can be used as an excellent refined praline filling.

For this use, CHOCOSMART CIOCCOLATO can also be used without whipping: just heat up in a bain-marie or microwave oven (400-500W) to a temperature of 32-34°C.

#### TECHNICAL DENOMINATION

spreadable cream. Semi-finished product for confectionery use.