



## PASTA BITTER 5

Ready-to-use chocolate paste for flavouring, fillings and decorations. With its shiny appearance and creamy consistency, Pasta Bitter is excellent even when used to make chocolate ice cream.

### PRODUCT DETAILS

COD 01010921

### CLAIMS

With hazelnuts and almonds  
33% powdered chocolate

### DIRECTIONS FOR USE

PASTA BITTER is a ready to use paste for flavouring, fillings and stuffings. It can be used with amazing results also for cakes and profiteroles icing, melt in a bain-marie or in a microwave oven at 35-40°C.

For ice-cream preparation use 300 g of PASTA BITTER each kg of white pasteurized base.

Oiling out on the surface may occur if the product is stored at warmer temperature; in this case it is necessary to carefully mix before using.

A too cold storage for long time could promote the formation of cocoa butter crystals which can be eliminated gently warming and mixing PASTA BITTER.

### TECHNICAL DENOMINATION

semifinished product for pastry and ice-cream preparation.

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS

