



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

