

## Chocolate 70% with pepper and 'fleur de sel' - 160g



Pepper and Salt

Chocolate 70% with pepper and 'fleur de sel'



Pepper and Salt



The hand-gathered sea salt crystals (*fleur de sel*) burst into hundreds of tiny fresh explosions, which exalt the distinct tastes of the cocoa and pepper. The pepper is grown on our plantation at Terreiro Velho, and a little over 1% is enough to give this fine chocolate its distinctive taste.

*The ideal temperature for tasting our chocolate is 27-28°C*

Rating: Not Rated Yet

### Price

Sales price: 16,50 €

Sales price without tax: 15,14 €

Discount:

[Ask a question about this product](#)

Description

Pepper and Salt