

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



Pepper and Salt

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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:

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Description

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