

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 to fully appreciate our chocolate is between 27°C and 28°C.](#)

Rating: Not Rated Yet

Price

Variant price modifier:

Base price with tax

Sales price 16,50 €

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Manufacturer [Claudio Corallo](#)

Reviews

There are yet no reviews for this product.