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



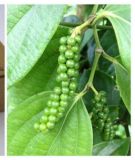
Chocolate 70% with pepper and 'fleur de sel'











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 27ºC and 28ºC.

Rating: Not Rated Yet
Price
Variant price modifier:

Base price with tax

Sales price 16,50 €

Ask a question about this product

ManufacturerClaudio Corallo

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

Reviews

There are yet no reviews for this product.