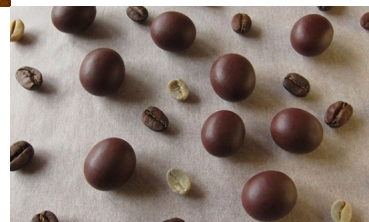


Roasted coffee beans covered with 55% chocolate - 150g



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Three different varieties of arabica cultivated in our plantation Nova Moca, all three tasting surprisingly different. These beans are of three different, ancient and rare varieties of Arabica cultivated on the same terroir, one next to the other in the same plantation, roasted exactly the same way and covered with the same chocolate. Tasting them in such a way that you crush the bean in the first bite, you will discover the incredible difference between these three varieties. To distinguish between the three different beans we kept the abbreviations we use in the plantation: n°1 CAT (Caturra), n° 2 BB (Bourbon) and n° 3 NM (Novo Mundo)

The ideal temperature for tasting our chocolate is 27-28°C. Before you do the tasting it is good to know that the average weight of the coffee bean in this chocolate is 0,1 gr., which equals 1/80 of the coffee necessary to make an espresso of 8 gr. To taste n°1 CAT: The moment you bite in the chocolate your mouth and nose are filled with the taste of the coffee, but it disappears quickly. What remains is the taste of the chocolate. n° 2 BB: This combination of chocolate and coffee is exactly the opposite of the CAT. You taste the chocolate first, and very slowly you discover the delicate taste of the BB which after a minute or so completely overtakes the taste of the chocolate. Even though we work already for yours with this BB variety, the sweetness and long aftertaste continues to surprise us. n° 3 NM: Probably this is the most complete of the three. From start to finish the taste and the strength of this coffee is completely in balance with the chocolate.

Rating: Not Rated Yet

Price

Sales price: 17,20 €

Sales price without tax: 15,78 €

Discount:

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Description

3 Loucuras