

## Chocolate 80% with sugar crystals - 160g



Chocolate 80% with sugar crystals



A good way to try purer chocolate. The first bite immediately produces a tangible sensation of crisp sugar crystals, followed by the rich, powerful taste of the cacao. Then the sugar begins to melt, releasing its sweetness into the chocolate.

*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

80%