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 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

Reviews

There are yet no reviews for this product.