

Chocolate 80% with sugar crystals - 160g

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80%

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80%



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 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.
