

Chocolate 73½ % with pieces of cacao beans - 160g



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The first bite is sweet and intense. The pieces of cacao beans mixed with the chocolate recall the aroma of the freshly gathered cacao.

The ideal temperature for tasting our chocolate is 27-28°C a primeira dentada é doce e intensa. Os pedaços de grão de cacau misturados com o chocolate lembram o aroma do cacau acabado de colher. A temperatura ideal para provar o nosso chocolate é 27-28°C.

Rating: Not Rated Yet

Price

Sales price: 16,50 €

Sales price without tax: 15,14 €

Discount:

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Description

73½ %