



BAR DARK CHOCOLATE WITH ALMONDS

Cod. 5324

Bar dark chocolate 63% with almonds 50 g / 1.75 oz

CARATTERISTICHE

The concept of chocolate fuses black and white, pleasure and transgression, straight lines and curves. We are true to the feeling of chocolate, the feeling that makes it the most luscious of legends, satisfying all the senses and evoking childhood memories.

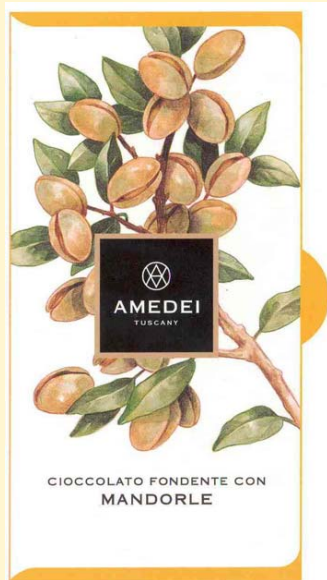
The art of chocolate is about devotion to seeking pleasure, where technical mastery merges with experimental creativity, the fruit of true love for our work. This love spurs us to keep on playing with the balance between the aromas and flavours of our chocolates.

We patiently, deliberately watch over every step of the life of our chocolate. Each step takes its own time and has its age-old, exact methods, which, along with our original, creative recipes, turn cocoa into a chocolate to delight even the most discerning palates. Ours is a chocolate with a full flavour, ready to be enjoyed in its many forms.

Dark chocolate combined with almonds is one of those pleasures remembered from childhood that never ceases to brighten our lives. Here, Cecilia has studied a highest quality blend of cacaos able to unite successfully with the dignified flavour of Avola almonds. The taste sensation will catch you unawares: the almonds reveal their entire delicacy, totally respected by the chocolate...

LE TAVOLETTE





 PURO BURRO DI CACAO. SENZA LECITINA DI SOIA. SENZA GLUTINE. SENZA COLORANTI E AROMI ARTIFICIALI
PURE COCOA BUTTER. SOYA LECITHIN AND GLUTEN FREE. WITHOUT COLOURING AGENTS AND ARTIFICIAL FLAVOURS

BAR DARK CHOCOLATE WITH ALMONDS

Cod. 5324

Bar dark chocolate 63% with almonds 50 g / 1.75 oz

INFORMAZIONI TECNICHE

The recipe of excellence. The purest cocoa, sugar cane, the best milk, fruit and natural flavours, masterfully and patiently combined, without any additives like soy lecithin or colouring agents. This is the secret of exceptional chocolate, chocolate like no other that will invite you into a total experience. Here is an encounter with fine confectionery and the deep pleasure of a single bite that you'll never forget. And, we have no doubt, this will be an experience you will want to repeat.

Dark chocolate 63% with almonds

Ingredients: cocoa mass, cane sugar, cocoa butter, almonds Avola (15%), vanilla. Cocoa min. 63%. May contain traces of hazelnut, pistachio, walnut, milk.

Storage conditions: keep in a dry and cool place, max 18°C (64°F).

Taste at room temperature

EAN Code: • 8017490050911

Shelf life: 12 months

Pieces per box: 24

Dimensions (length x height x width) cm: 9 x 15,5 x 1,2 (3.55 x 6.11 x 0.47")

LE TAVOLETTE

