



BAR NUT BROWN - GIANDUJA

Cod. 5326

Bar nut brown 32% 50 g / 1.75 oz

CARATTERISTICHE

As makers and lovers of great chocolate, sooner or later, we had to take on the greatest exemplar of Italian sweets, Gianduja, a chocolate whose history stretches back to the dawn of the 19th century. Never one to turn away from a challenge, Amedei has already made Gianduja in large sizes for professional pastry makers. We brought out a bar version of this chocolate to add this dark little gem to our glittering line of traditional chocolates. Keeping complete faith with the Piedmontese forebears of Gianduja chocolate, we made it in pure Amedei style, by choosing the best ingredients and strictly artisan crafting techniques. The Gianduja bar is the meeting of the purest cocoa, cane sugar, and large hazelnuts of the Tonda gentile delle Langhe variety, which are roasted in house and then finely chopped.


True chocolate lovers will consider it a must-have chocolate experience, discovering such a finely balanced taste in a classic chocolate that is slightly crunchy, fragrant and gratifying.

The simple recipe and exceptional quality of the ingredients means Gianduja bars are also perfect for making exquisite, tantalizing desserts at home.

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

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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.

Nut Brown chocolate 32%

Ingredients: cane sugar, hazelnut "Tonda Gentile delle Langhe", cocoa butter, whole milk powder, cocoa mass, almonds, vanilla. Cocoa min. 32%. May contain traces of pistachio, walnut.

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

Taste at room temperature

EAN Code: • 8017490050943

Shelf life: 10 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

