

Chocolate 70% with Liberica coffee - 160g



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Liberica coffee is an almost extinct variety of coffee. It was abandoned because it was much less productive than Arabica or Robusta, and because its beans, which are particularly large and hard, must be peeled by hand, one by one. On our plantation Terreiro Velho on the Island of Principe we grow this extraordinary coffee alongside cocoa trees in the shade of age-old trees on hills facing the sea. To discover the sweet and delicate aroma of the Liberica, we recommend it, toasted and ground, in small hand-cut bars of chocolate, each containing 4.5% of Liberica coffee.

[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.
