

Chocolate 80% with sugar crystals - 160g



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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 for tasting our chocolate is 27-28°C

Rating: Not Rated Yet

Price

Sales price: 16,50 €

Sales price without tax: 15,14 €

Discount:

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Description

80%