CHOCOLATE COUVERTURE/DECORATIONS

Carefully grown & selected Equatorial beans are fermented and roasted at the factory on the Ivory Coast. A century old manufacturer completes the selection blending in France resulting in a sophisticated chocolate couverture line with an intense, rich complex flavor.

Blanc (White) 30%, Chocolate CH1010 | 11 lb.

Lactee (Milk) 35%, Chocolate CH1020 | 11 lb.

Semisweet 58.5%, Chocolate CH1030 | 11 lb.

Bitter Sweet 64%, Chocolate CH1040 | 11 lb.

Extra Bitter 72%, Chocolate CH1050 | 11 lb.



Cocoa Powder, 22-24% | CH1090 11 lb.

Mixes well with cold products and develops in flavor while cooking. Cocoa powder is great in mousse, baking biscuits, for confectionery enrobing and decoration, in hot beverages and especially recommended for ice cream.

PATE A GLACER



Pate a Glacer Brune | CH1105 5 kg

Dark compound w/ no need for tempering. An intense dark color to provide the perfect shine. 18% cocoa.



Pate a Glacer Blonde | CH1100 5kg

A pale color, this light compound needs no tempering and is a great coating for your cakes. 6% cocoa.

CHOCOLATE DECORATIONS



Mini Dark Chocolate Blossoms | CH2060 8.8 lb. Dark Chocolate Shavings | CH4095 4 lb. White Chocolate Shavings | CH4096 4 lb.

An elegant design for cakes, plated desserts, petit fours and more!



Dark Chocolate Pearls | CH2058 2.2 lb. White Chocolate Pearls | CH2068 2.2 lb.

Crunchy rice wafer pellets enrobed in dark/ white chocolate. Pearls are approx. 3-5 mm.



Duo Chocolate Zebra Tubes 1.5" | CH2030 1125 ct. Duo Chocolate Zebra Tubes 4" | CH2031 100 ct. Thin, straight two toned, white and dark chocolate twig with spiral seam.



Dark Chocolate Cigarette Tubes 4" | CH2010 270 ct. Thin, straight dark chocolate twig with spiral seam.



Dark Chocolate Filigran Fan | CH2032 240 ct. Dark Chocolate Filigran Feather | CH2033 280 ct.



caramel.

Medium Caramelized Cocoa Nibs | CH1095 2.2 lb. Cracked and roasted cocoa beans enrobed in

DCOLATE CUPS

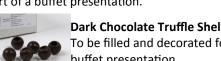


Large Marble Tulip 3" | CH2050 36 ct. Marble Tulip Cups 1.45" | CH2055 152 ct. Marbled tulip shaped cup w/ scalloped rim formed and ready for filling. Excellent for petit fours or as

part of a buffet presentation.



Chocolate Coffee Cup 2.75" | CH2040 36 ct. Dark chocolate mug with the handle. Minimum cocoa solids: 48%.



Dark Chocolate Truffle Shell | CH2075 504 ct.

To be filled and decorated for petit fours or part of a buffet presentation.



Small Dark Chocolate Coffee Cup | CH2041 144 ct. Mini dark chocolate mug with the handle.

Call us at:

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