

# Cuore di Cioccolato

## DESCRIPTION

Frozen preparation in sac a poche for chocolate soufflé, ready to be baked.

## PREPARATION

- Defrost the "poche" at room temperature for about 3 hours.
- After usage, close the "poche" with a clip and keep it in the fridge.
- Once opened and defrosted, use the cream within 4 days.

## USAGE

- Pour in individual mould of 80g each and bake for 10 minutes at 180 °C;
- The heart of the dessert will be melting;
- Cooking times might change according to the oven.

## PACKAGING AND CONSERVATION

Sac à poche: 1Kg.

Boxes: 4 kg.

Pallet: 540 kg.

Conservation: 12 months at - 20°C.

## INGREDIENTS

**Fresh whole milk** – Dark chocolate 20% (cocoa paste, sugar, cocoa butter, vanillina) - **Butter** – Glucose syrup – Sugar – **Wheat Flour** – Stabilizer: E422 – Emulsifier: E471 – Salt