

Chocolaterie  
**MICHEL  
CLUIZEL**



**NOIR INFINI**  
DARK COUVERTURE

**99%**

ref : 20103 - 3 kg/case  
ref : 20104 - bag 20 kg/case



### Tasting notes (on a 1 to 5 scale)

**Nose:** Intense cocoa, slightly smoked, rosewood - slightly acid coffee bean

**Texture:** Greasy

#### Flavors:

- **Sugar:** Neutral impression at the beginning of tasting
- **Acidity:** ++ Combined to salty notes (drops)
- **Bitterness:** ++++ Takes over acidity
- **Cocoa intensity:** ++++ Impressive

#### Aromas:

- **Attack:** Intense level of roasting (coffee and cocoa beans)
- **Core note:** Flowery notes of rosewood Bitterness on a background of seawater spray
- **Aftertaste:** Coffee beans followed by roasted cocoa beans

### Taste combinations

- Poultry
- Foie gras
- Fish
- Seafood
- Red meat
- Salt food

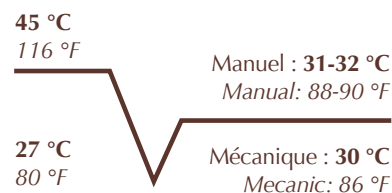


- Recommended for:  
Ice-creams, Sherbets,  
Chocolate bar
- Possible use for: Filling,  
Ganache, Biscuit, Mousse/  
Bavaroise

### Ingredients

cocoas, cane sugar, ginger, cinnamon,  
Bourbon vanilla pod.

### Tempering curve



**99% : Cocoa**

**0.3% : Sugar**

**52% : Fat**

**Fluid : - ●●●● +**

**Humidity < 1%**

### Optimized use:

- Quicker melting (4 times quicker than with 1 g chips, 12 times quicker than with 3 g chips)
- Loss reduction
- Makes tempering easier, through inoculation
- Makes blend mixing easier

### Smart packaging:

- 3 kg bag
- tight seal, protective zipped bag
- quick opening and closing