

Chocolaterie  
**MICHEL  
CLUIZEL**



**ELIANZA**  
DARK COUVERTURE  
**55%**

réf : 20053 - 3 kg/bag  
réf : 20058 - 20 kg



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

**Nose:** Roasted cocoa

**Texture:** Sudden, creamy

**Flavors:**

- **Sugar:** +++
- **Acidity:** + Balanced
- **Bitterness:** ++ Light attack
- **Cocoa intensity:** ++ Smooth hint

**Aromas:**

- **Attack:** Roasted cocoa
- **Core note:** Notes of fresh liquorice
- **Aftertaste:** Anise, vanilla

## Taste combinations

- Pastry
- Chocolate

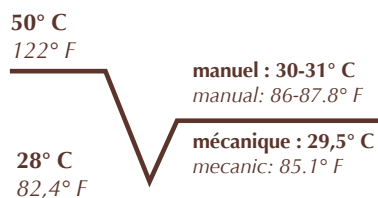


- Recommended for: Coating, Molding, Ganache, Praliné filling
- Possible use for: Filling, Ice-creams, Sherbets, Mousse/Bavaroise

## Ingredients

cane sugar, cocoas, cocoa butter, emulsifier: rapeseed lecithin, Bourbon vanilla pod.

## Tempering curve



**55% : Cocoa**

**43.5% : Sugar**

**36% : 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

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