

## FAVE DI CACAO - COCOA BEANS



**CODE** 94232

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**COUNTRY OF ORIGIN** Italy, Emilia Romagna

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**WEIGHT** 250 g

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Crumbly crunchy crust of cocoa beans, to add the right contrast in plates

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### DESCRIPTION

Cocoa beans from South America, Peru and Venezuela, dried and fermented on the plantation then toasted

### APPEARANCE

It is a friable and crunchy grain that lends itself to adding a crunchy touch to either a dessert or a salty dish

### TASTE

Sweet, thanks to the high percentage of cocoa butter contained (50%)

### PRODUCER

F.lli Gardini - Forlì (FC) - Emilia Romagna

### SUGGESTIONS

Fabio advises to try it in a semifreddo passion fruit to add a nice crispness to the dessert

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