

## Chocolate hollow bodies – Carree – Dark chocolate – 63 pieces

Article number: 334847

Chocolate product for further processing  
Size: 25 x 25 mm  
filling quantity: 252 g

Out of finest dark chocolate. Vegetarian and gluten-free.

63x 25 x 25 mm / 4,0 g

Chocolate products can only be delivered at an outdoor temperature under 20°C.

### Description

Our praline bowls are the basis for semi-firm and creamy praline fillings. Perhaps decorate them with coffee beans, walnut halves, a small fruit, a bit of chocolate or food colour crystalline powder and that's it.

Our praline bowls are made of finest Belgian dark chocolate and have a cocoa content of at least 60%.

In folding box. With instructions and recipe suggestions.  
The item is excluded from the exchange.

Due to temperature conditions, chocolate products will only be delivered at an outside temperature lesser than 20°C. There will be no subsequent delivery of these articles!

### Manual

Store in a cool, dark and dry place (15-20°C).

Filling chocolate shells:

1. Fill with the mixture of your choice and cool thoroughly.
2. If desired, decorate with couverture, icing sugar or cocoa powder.

### Ingredients

Dark chocolate (at least 60% cocoa): Cocoa mass (40%), sugar (40%), cocoa butter (20%), emulsifier: SOYA lecithin (<1%) (E322).

May contain traces of milk constituents, hazelnuts and almonds.



### Nutrition Facts

Nutritional value per	100 g
physiological energy value	2480 kJ / 597 kcal
fat	42 g
hereof saturated fatty acids	26 g
carbohydrates	44 g
hereof sugar	40 g
protein	5.1 g
Natrium	0 g
salt	0 g

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