

REF. 130721

Ferm. Double Choco Bar Lard Croissant 115g

This croissant, made with lard (23%), features a puff pastry texture, with lamination visible across its surface and at the tips.

The filling consists of two pure chocolate sticks (16%), placed by hand, ensuring they slightly protrude from the sides when baked.

This high-quality chocolate has an intense flavour that perfectly complements the buttery dough.

After baking, the croissant takes on a golden color thanks to its fermentation process and the egg wash applied to its surface.

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115 g	11,2 cm	65 u.	56 boxes	180 °C	30 min	14-16 min



