

MOZART, DARK CHOCOLATE, 50CL



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Rating: Not Rated Yet
Price

17,55 €

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Producer [Mozart](#)

Description

When dark chocolate, vanilla and caramel are combined with the smoky, bitter notes of the finest cocoa beans, it creates a bittersweet, sophisticated drink with a lingering finish – the intensive flavour of this genuine Salzburg speciality explains why Mozart Dark Chocolate is a delight for all gourmets.

Delicately bitter dark chocolate and 87 cocoa pure cocoa macerate are blended to create a unique chocolate liqueur that is a must-have ingredient for creative cocktail-making, as well as a sophisticated addition to certain desserts.

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The different cocoas and the Bourbon vanilla are macerated in the middle cut of beet sugar distillate. To produce a well-rounded flavour, part of the cocoa macerate used is stored for two years in wooden barrels.

Macerating is used in the production of Mozart chocolate spirits, rather than conching. A long maceration process to draw out the aromas is critical to the final flavour.

CHOCOLATE MARTINI

- 30ml Sauza Silver Tequila
- 15ml Mozart Dark Chocolate

Liqueur : MOZART, DARK CHOCOLATE, 50CL

- 15ml Triple Sec
- 10ml Fresh lime juice
- Preparation: simply shake
- Glass: Cocktail glass
- Decoration: Cocoa and sugar rim