



Chocolate Couvertures

The cornerstone of the arts of pastry and confection, couvertures in make it all possible. The word "couverture" is a French term indicating that the chocolate has sufficient cocoa butter, 32.5%, to allow it to flow freely to coat, or "couver," whatever you want it to cover. These fine chocolates are used to make mousses, flourless chocolate cakes, bonbons etc. Sparrow offers chocolates from all over the globe, from Belgium, France, Germany, Venezuela and the USA. These chocolate lines offer complex, single origin chocolates in high cocoa percentages which are more and more popular to chefs and consumers.

Chocolate

Sparrow carries a full line of chocolate inclusions (drops – as known as chips – and chunks and flakes) We have all sizes of chocolate chips and flavored chips (1M, 2M, 4M and 10M) including milk chocolate, cinnamon, mint, peanut butter, butterscotch, white chocolate as well as white confectionery drops. Sparrow also carries many varieties of chocolate chunks in dark, milk & white chocolates.



Chocolate Specialty Items

Chocolate Specialties are key products that offer the finishing touch to cakes, plated desserts, and other creations. Chocolate Cups, Shavings, Blossom Curls, Ribbon, and many other Decorations to increase the visual appeal of your desserts.



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