183



SAUCE CHOCOLAT BLANC

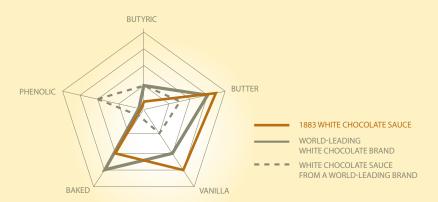
WHITE CHOCOLATE SAUCE

THE INFINITE INDULGENCE OF WHITE CHOCOLATE

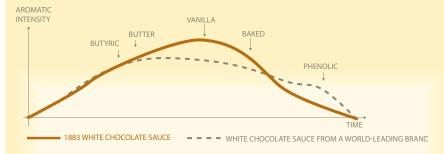
A sensational homage paid to an exceptional white chocolate.
As melt-in-the-mouth as it is indulgent, this 1883 sauce reveals the authentic flavours of white chocolate. Pleasant milkiness combines with the fullness of vanilla to form a subtle and balanced marriage. Light, sweet notes subtly bring to mind the fragrant world of the greatest chocolatiers. A warm and harmonious bouquet that is as much a source of pleasure as it is of comfort.

The natural colour of the sauce is one that is reminiscent of cacao butter, whereas its deliciously velvety quality promises an unforgettable tenderness. The thickness of the 1883 White Chocolate sauce allows for optimal pouring and an accurate dressing.

AUTHENTICITY OF AROMATIC NOTES



INTENSITY AND PURITY OF TASTE



Coffees, latte art, desserts, ice-creams, sundaes, milkshakes, yoghurts, pancakes... Listen to your inspiration

1883, endless creativity



CRUNCHY SNOWY NUT

An indulgent and generous warm beverage that marries the sweetness of white chocolate to the nutty crunch of walnuts.



INGREDIENTS:

4cl (1 1/3 oz) 1883 White Chocolate Sauce 14 cl (4 2/3 oz) espresso (double) Milk foam Crushed walnuts

PREPARATION:

- 1 Place whole milk to the milk steam frother
- 2 In a toddy glass or large transparent teacup, pour the sauce, add the crushed walnuts
- 4 Pour over a double espresso and top with hot milk foam.
- 3 Decorate with cacao powder

WHITE CHOCOLATE SAUCE

No artificial colouring Vegetarian Made in France

code	pack size	bottles per case	case dimensions (mm)	case weight (kg)	cases per pallet	pallet dimensions (mm)	pallet weight (kg)	shelf life (months)
5135	500ml 16,9 fl.oz	6	212x144x261	4,25	37x4 tiers	1000x1200x1188	654	18

