

THOMAS
KELLER
ARMANDO
MANNI
K + M
EXTRAVIRGIN
DARK
AND MILK
CHOCOLATE



Handcrafted in Napa, CA, K+M is the chocolate of choice for the Michelin-starred pastry kitchens of The French Laundry, Per Se, and Bouchon Bistro. K+M Chef's chocolate was created to meet the demands of professional pastry chefs, chocolatiers, or anyone who chooses to work with only the very best ingredients.

DARK CHOCOLATE

3114 SINGLE ORIGIN PERU, SAN MARTIN 73%

A medium dark chocolate with complex flavors of berries and dark cherry with notes of red wine and oak.

Suitable for tablets, ganache & fillings, ice cream, baking and pastry.

3112 DARK COUVERTURE 70%

A full-bodied dark chocolate with flavors of rich cocoa, plantain and walnut framed by a silken smooth texture and delicate aromas of floral perfumes and rosewater.

Suitable for molding & enrobing, ice cream, ganache and general pastry applications.

3116 DARK COUVERTURE 60%

A balanced dark chocolate with flavors of dried fruit, red wine, fresh plums and faintest suggestion of cinnamon.

Suitable for molding & enrobing, ice cream, ganache and general pastry applications.

MILK CHOCOLATE

3113 MILK COUVERTURE 49%

A versatile milk chocolate with a velvet like texture and lingering flavors of espresso, toasted nuts, brown butter and caramel.

Suitable for molding & enrobing, ice cream, ganache and a variety of functional pastry applications.

3115 MILK COUVERTURE 40%

A creamy, slightly sweeter milk chocolate with a balanced cocoa flavor and hints of tropical fruit.

Suitable for molding & enrobing, ice cream, ganache and a variety of functional pastry applications.

Available in 2kg bags & 6kg cases

kellermannichocolate.com

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