

LENNIX: THE NEW BLACK

With a deep *dark colour* and *pure cocoa flavour*,
surprisingly intense and *aromatic*.

Lennix is the new gem in the Chocovic Selection range.



A couverture especially designed for *preparing all kinds of ganache*,
with a perfect balance between sugar and cocoa to guarantee
a perfect emulsion and a creamy texture every time.



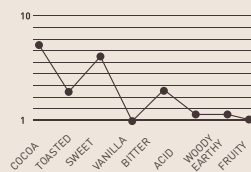
Lennix

sap code
format
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fluidity
profile

CHD-T55LENNIX-D38

Drops

2 bags x 5kg



Chocovic presents *Lennix*: a new couverture that expands and completes the Selection Range, comprising up to now the gem-inspired chocolates Maragda 70%, Jade 38.8% and Opal 30.3%.

Lennix is inspired by the intense black emerald after which it's named and whose colour gives it versatility for combining with other elements. Just like our couverture, which is characterised by its *dark colour*, *intense flavour* and its *ideal balance between cocoa and sugar*, making it the ideal ally in any kind of preparation.

Lennix has been developed with its application in mind, with the aim of creating a special couverture for making ganaches, so you obtain a creamy texture with an intense flavour.

The result: *a versatile couverture*, perfect for preparing creams, simple and whipped ganaches, fillings and couvertures for all kinds of elaborations.

A great product that will become a staple for every baker.
Lennix: The new black.