



Chocolate Tegole

Sweet specialties from Serra



Chocolate Tegole

cod. TE.25



SHAPE AND SIZE

8 cm round flat smooth biscuit

COLOUR

light brown darker on the edge

CONSISTENCE

crumbly and light

INGREDIENTS

Sugar, wheat flour T.0, hazelnuts, butter, eggs, salt, using cooking oil on the surface of the disconnecting utility trays. Extra dark chocolate: sugar, cocoa 52%, cocoa butter, emulsifier: soy lecithin vanillin

COD.	PACKAGING	WEIGHT	N° PIECES (for parcel)
TE.25	Loose	Kg 2,0	

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