

# JÉRÔME Chocolate Terrine

JÉRÔME signature recipe Pop-up Store

Choose high-quality cacao and luxuriously use "Valrhona chocolate" evaluated by the world's top pastry chefs and top chefs. A perfect balance of two types of chocolate, "GUANAJA" (Cacao70%) and "JIVARA LACTEE" (Cacao40%), a milk chocolate with a fragrant vanilla. The gorgeous aroma of chocolate and the rich richness stand out. Not only Valentine's Day gifts, but also JÉRÔME Chocolate Terrine embodies the chef's desire to be a chocolate that makes loved ones, family, friends, and everyone happy.

JÉRÔME Chocolate Terrine (frozen or refrigerated)

1 Terrine (180g. 13cm in length and 8cm in width 4cm in height)

Allergy : Eggs , milk

Ingredients : Chocolate, cream, butter, eggs, sugar, tonka beans (some include eggs and milk)

