

We LOVE Chocolate



The Food: White Chocolate



On Valentine's Day, treat your beloved with white chocolate—the alluringly creamy alternative to its more conventional cousins, milk and dark. Made from cocoa butter, a by-product of cocoa processing, white chocolate is pale yellow in color and has a sweet, milky flavor. Although some purists argue this unique confection should not be called chocolate because it does not contain cocoa solids, white chocolate remains highly valued by pastry chefs for its delicate sweetness and velvety texture. Because of its subtle flavor, white chocolate is also the perfect complement to more intensely flavored treats, such as tart-tasting berries or tropical fruits. High-quality white chocolate is

distinguished by a fresh and clean, slightly floral flavor. When choosing, check the label and avoid bars containing vegetable oil, a cheap substitute for cocoa butter.

Use with the New Microplane® Master Series Ribbon Grater

Part of the new Microplane® Master Series collection, the Master Ribbon Grater is the perfect tool for grating white chocolate. This paddle-shaped grater features a wide blade with extraordinarily sharp edges that easily grip and cut through white chocolate in both directions. The grater has a modern, low profile that provides space-saving advantages when storing, and the non-slip bottom offers stability when grating vertically on a cutting board, plate or bowl. Beyond chocolate, this elegantly designed grater can also grate cheese, apples and a myriad of vegetables.



Unique Attributes and Characteristics

- Etched stainless steel blade, made in USA
- Framed in sturdy stainless steel
- Handsome oiled Kentucky walnut handle
- Wide non-slip bottom for stability
- Half-moon loop for hanging
- Reusable, protective cover for safe storage
- Hand wash to preserve handle's design

Kitchen Inspiration



More about White chocolate: <http://bit.ly/1E1ePd8>

White chocolate buying tips: <http://bit.ly/2j2XU4J>

Recipes:

White Linen Cupcakes -*pictured*

<http://bit.ly/2jPogVb>

Pistachio Praline Cake White Chocolate:

<http://bit.ly/2jo1eGf>

White Chocolate Egnog:

<http://bit.ly/2klV8Vx>

Find out more

Contact your local Microplane Rep or
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