

Sephra's New Chocolate-Flavoured Liquid Sauces and Spreads

Description

We're excited to introduce our new range of <u>Sephra Liquid Chocolate Sauces</u> and <u>Spreads</u> to our product offerings. These products are high quality and delicious, and after months of testing to find the best formula for our customersâ€"they are finally here! Products that will improve your baking and dessert game, whether topping brownies or drizzling over waffles.

Sephra Chocolate-Flavoured Liquid Sauces

Our <u>Sephra Chocolate-Flavoured Liquid Sauces</u> are excellent valueâ€"you get a rich, delicious chocolate flavour without the high cost of melted chocolate. Designed for versatility, these sauces are perfect for drizzling, dipping, and decorating. Available in five rich and creamy flavours:

- White Chocolate
- White Chocolate and Hazelnut
- Milk Chocolate
- Milk Chocolate and Hazelnut
- White Chocolate and Pistachio

These <u>Sephra Chocolate-Flavoured Liquid Sauces</u> will become a staple in your kitchen, eliminating the need to melt chocolate, making them not only delicious but also convenient and ready to use.

We are aware of the rise in <u>Chocolate</u> costs, and by offering these new products, we hope to give customers a cheaper alternative that they can use in their business while continuing to offer great taste and quality. We have already received fantastic feedback about how delicious these <u>Sauces</u> and <u>Spreads</u> are, and we can't wait for you to try them!



Ways to use Sephra Chocolate-Flavoured Liquid Sauces

These <u>Sauces</u> are incredibly versatile and can be used in a variety of creative ways on your desserts and beverages:

- **Drizzle over desserts**: These <u>Sauces</u> are perfect for drizzling over cakes, pastries, pancakes, waffles, and more.
- **Ice Cream Topping**: Pour over <u>Ice Cream</u> to create a delicious chocolate sundae with a silky smooth finish.
- **Dip for fruits**: Serve as a dip with strawberries, bananas, and apples for a decadent fondue platter.
- **Fondue Fun**: Create a <u>Chocolate</u> fondue experience by dipping <u>Marshmallows</u>, fruits, or pieces of cake into the sauce.

- Enhance your beverages: Stir into coffees, lattes, or <u>Hot Chocolates</u> for an extra layer of creamy sweetness.
- **Milkshakes & Smoothies**: Blend with <u>Ice cream</u>, milk, or plant-based alternatives for creamy, chocolatey shakes.
- **Cocktail Garnish**: Add a drizzle of <u>Chocolate Sauce</u> to cocktails for a unique and indulgent twist on your favorite drinks.
- Ready-to-use: No need to melt or temper Chocolateâ€"just drizzle, dip, or mix!
- Cost-effective: Get high-quality Chocolate flavour without the premium cost of melted Chocolate.
- Versatile: Suitable for desserts, beverages, and professional use in cafés and bakeries.
- High-quality ingredients: Crafted to provide a rich and creamy Chocolate taste.



Sephra Flavoured Spreads

In addition to our liquid sauces, we've introduced the <u>Sephra Flavoured Spreads</u>, available in the same four irresistible flavours:

- White Chocolate
- White Chocolate and Hazelnut
- Milk Chocolate
- Milk Chocolate and Hazelnut

These <u>Spreads</u> are perfect for anyone who loves to indulge in the rich, velvety taste of chocolate in a smooth, spreadable form.

Ways to use Sephra Flavoured Spreads

Perfect for everyone, but especially bakers! These <u>Spreads</u> are versatile, delicious, and effortlessly upscale your desserts. Here are some of our favourite ways to use <u>Sephra Spreads</u>:

- Filling for Pastries: Use as a decadent filling for croissants, doughnuts, or pastries. The creamy texture perfectly complements baked goods.
- Cupcake & Cake Fillings: Extend your cake offerings by filling cupcakes or sandwiching between cake layers.
- Swirl into Cake Mixes: Add swirls of <u>Spreads</u>, such as <u>White Chocolate and Hazelnut</u>, into cake batters for extra flavor and marbling.
- Top Traybakes: Spread over brownies, blondies, and bars for an indulgent topping.
- Perfect for Pancakes & Waffles: Spread onto warm Pancakes or Waffles.
- Bake into <u>Cookies</u>: Add a delicious chocolate center to <u>Cookies</u> by stuffing them with the spread before baking.
- Drizzle over Ice Cream: Use as a topping to create a luxurious Chocolate sundae.
- Spread on CrÃ^apes: Enhance your crÃ^apes with a generous layer of <u>Chocolate Spread</u> for a classic dessert.



A must try: Sephra White Chocolate and Hazelnut Spread

My personal favorite has to be the <u>Sephra White Chocolate and Hazelnut Spread</u>â€"think the inside of a Kinder Bueno in a 5kg tub! For delicious Kinder brownies, swirl the spread into your brownie batter, then warm it slightly and pipe it on top once baked and cooled â€"you'II thank me later! ðŸ•

Category

1. Uncategorized

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