Abstract

An object of the present invention is to provide a chocolate to be heated that exhibits a novel texture after being heated, and to provide a composite food product containing the chocolate to be heated and a bakery dough. A chocolate to be heated that satisfies all of requirements (1) to (3) below: (1) the chocolate has a content of starch hydrolysates of 5 mass% or more and 40 mass% or less; (2) the chocolate has a content of dairy products of 8 mass% or less; and (3) the chocolate has an oil content of 25 mass% or more and 50 mass% or less.