



HOT CHOCOLATE (BASIC RECIPES)

CHOCOLATE DRINK

DIFFICULTY LEVEL



DARK CHOCOLATE 75-76%

INGREDIENTS

| | |
|--|---------|
| MINUETTO FONDENTE SANTO DOMINGO 75% | g 60-80 |
| SINFONIA CIOCCOLATO FONDENTE 76% - ALTERNATIVELY | |
| FULL-FAT MILK (3,5% FAT) | g 100 |

DARK CHOCOLATE 68-70-72%

INGREDIENTS

| | |
|--|---------|
| SINFONIA CIOCCOLATO FONDENTE 68% | g 70-80 |
| MINUETTO FONDENTE ECUADOR 70% - ALTERNATIVELY | |
| MINUETTO FONDENTE MADAGASCAR 72% - ALTERNATIVELY | |
| FULL-FAT MILK (3,5% FAT) | g 100 |

DARK CHOCOLATE 56-58-64%

INGREDIENTS

| | |
|--|----------|
| SINFONIA CIOCCOLATO FONDENTE 56% | g 80-100 |
| RENO CONCERTO FONDENTE 58% - ALTERNATIVELY | |
| RENO CONCERTO FONDENTE 64% - ALTERNATIVELY | |
| FULL-FAT MILK (3,5% FAT) | g 100 |

MILK CHOCOLATE 38% AND LACTEE CARAMEL

INGREDIENTS

| | |
|---|-----------|
| MINUETTO LATTE SANTO DOMINGO 38% | g 100-120 |
| SINFONIA CIOCCOLATO LATTE 38% - ALTERNATIVELY | |
| RENO CONCERTO LACTEE CARAMEL - ALTERNATIVELY | |
| FULL-FAT MILK (3,5% FAT) | g 100 |

DARK GIANDUIA

INGREDIENTS

| | |
|----------------------------|----------|
| SINFONIA GIANDUIA FONDENTE | g 90-100 |
| FULL-FAT MILK (3,5% FAT) | g 100 |

FINAL COMPOSITION

- Bring the milk to a boil.
- Add the chocolate and mix.

RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER