



## HOT CHOCOLATE (BASIC RECIPES)

### CHOCOLATE DRINK

DIFFICULTY LEVEL



#### DARK CHOCOLATE 75-76%

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##### 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%

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##### 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%

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##### 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

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### 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

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### 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