



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