

CHOCOLATERIE MONBANA



TRÉSOR

CHOCOLATE POWDER, FOR A RICH AND SMOOTH HOT CHOCOLATE



- The «**MUST HAVE**» in drinking chocolate portfolio.
- Highest enjoyment are guaranteed due to its **POWERFUL** and **CREAMY** texture
- With a hint of **FRUITY AROMAS** giving way to a **CITRUS FLAVOUR**
- Made with **THE FINEST COCOA BUTTER** FOR A RICHER TASTE
- **MADE IN FRANCE**

33% COCOA minimum

USE

Ideal for cocktails base or a gourmet break in hot or cold version.

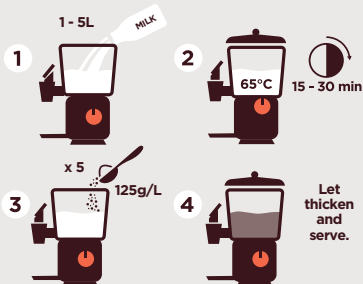
TEXTURE



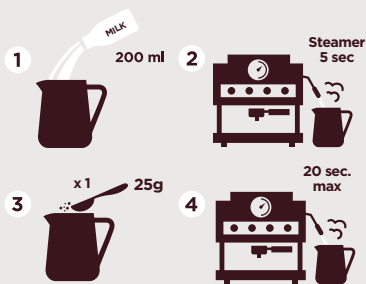
TASTE PROFILE



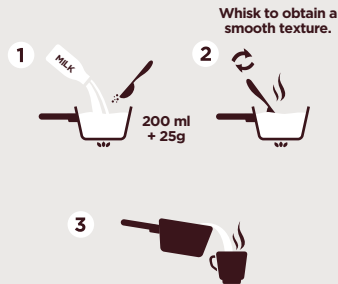
IN A CHOCOLATE MACHINE



IN A STEAMER



IN A SAUCEPAN



RECOMMENDED DOSAGE FOR A CUP OF ABOUT 250ML

25g powder
≈ 4 or 5 teaspoons
≈ 2 tablespoons
≈ 1 dosing spoon

**1KG BOX
MAKES
+/- 40**

Vendor code	Designation	Unit net weight	Shelf life	Packing	Euro pallet (80x120cm)	Billing unit	Languages
120114	TRÉSOR Chocolate powder 33% cocoa	1kg	24 months	Case of 6 boxes	432 boxes per pallet 72 cases per pallet (9 cases per layer - 8 layers)	Box	FR / EN / DE / ES / IT / NL / PT / PL / RO / AR - CZ / DK / GR / SE
120146		400g	24 months	Case of 8 bags	672 bags per pallet 84 cases per pallet (12 cases per layer - 7 layers)	Bag	FR / EN / DE / ES / IT
120120		250g	24 months	Case of 6 boxes	1 500 boxes per pallet 250 cases per pallet (25 cases per layer - 10 layers)	Box	FR / EN / DE / ES / IT
120057		25g	24 months	Case of +/- 100 sachets	12 000 sachets per pallet 120 cases per pallet (12 cases per layer - 10 layers)	Case	FR / EN / DE / ES - CZ

Store in a cool and dry place

Find all our products ranges and a wide selection of cocktails ideas on: www.monbana.com

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FABRICATION FRANÇAISE

MONBANA'S CHIEF CHOCOLATIER RECIPE



PREPARE A DELICATE BLACK FOREST CHOCOLATE COCKTAIL

INGREDIENTS



2 dosing
spoons of trésor
chocolate powder

20 ml of black
forest syrup

150 ml whipped
cream
5 to 6 amarena
cherries

Chocolate
shavings
200 ml of milk

RECIPE

- 1 Shake the box for 5 seconds 
- 2 Pour the milk in a jug 
- 3 Steam for 5 seconds 
- 4 Add two dosing spoons of trésor chocolate powder 
- 5 Heat up slowly to 75° 
- 6 Whip the cream with a shaker 
- 7 Pour the black forest syrup in a glass 
- 8 Add two dosing spoons of trésor chocolate powder 
- 9 Pour the whipped cream on top 
- 10 Top with chocolate shavings and serve! 



When fruit meets chocolate.
This cocktail combines the indulgence and richness of the traditional Black Forest desert. The union of Trésor smoothness and the strength of the Amarena cherry are highlighted by the softness of the whipped cream.

Nicolas Crépon

MONBANA CHIEF CHOCOLATIER

DISCOVER THE VIDEOS OF OUR RECIPES ON
 CHOCOLATERIE MONBANA