



SUPREME «ITALIAN STYLE»

CHOCOLATE POWDER FOR A MOMENT OF EXTREME INDULGENCE

- An exceptional experience for connoisseur
- The real **ITALIAN STYLE** hot chocolate, more than just a simple cocoa beverage.
- **THICK, GENEROUS, and CREAMY.** A delicious Hot chocolate to be drunk and enjoyed with a spoon.
- Ideal to prepare with lovely toppings and to use in **DESERTS** or **COCKTAILS**
- With notes of **CEREALS** combined with a **TOUCH OF SWEETNESS** to evoke a **BISCUIT AROMA**
- Made with **THE FINEST COCOA BUTTER** for a **RICHER TASTE**
- **MADE IN FRANCE**

TEXTURE

3 THICK

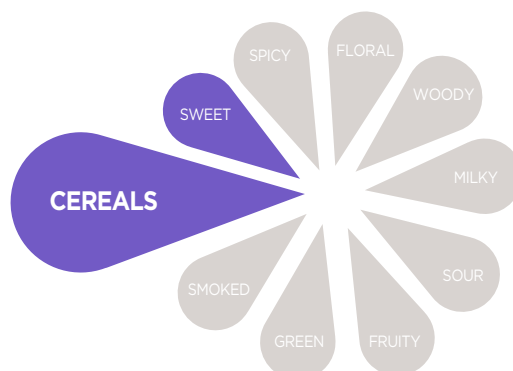
3 SMOOTH
2 VELVET
1 FLUID



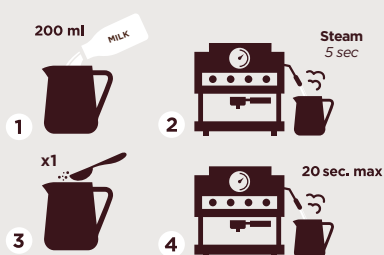
32% COCOA
minimum



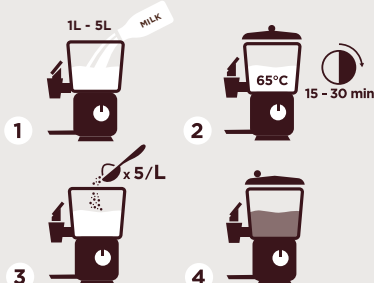
TASTE PROFILE



STEAMER PREPARATION



CHOCOLATE MACHINE PREPARATION



**1KG BOX MAKES
20/30**

**RECOMMENDED DOSAGE
FOR A 250ML CUP:**

INTENSE: 1 dosing spoon (+/- 26g)
= 20 cups / kg
STANDARD: ¾ spoon (+/- 19g)
= 30 cups / kg

Vendor code	Designation	Unit net weight	Shelf life	Packing	Euro pallet (80x120cm)	Billing unit	Languages
120115	SUPREME Chocolate powder 32% 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 / PL / PT / RO / AR - CZ / GR
121M160		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 / RO - CZ
121M170		25g	24 months	Case of +/- 50 sachets	7 000 sachets per pallet 140 cases per pallet (14 cases per layer - 10 layers)	Case	FR / EN / DE / ES / RO - CZ

Store in a cool and dry place

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www.monbana.com

MONBANA Export - Rue Alain Colas - 53500 ERNÉE - FRANCE export@monbana.com +33(0)2 43 05 42 48

FABRICATION FRANÇAISE

REVEAL YOUR GOURMET EXPERTISE



PREPARE A SURPRISING SPICY CHOCOLAT

INGREDIENTS

2 dosing spoons of
supreme chocolate powder
A small chili pepper
Coconut
Ginger
Lemongrass
300 ml (10 ounces) of milk

Click here to see
this recipe on


RECIPE

- 1 Shake the box
for 5 seconds



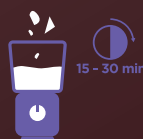
- 2 Pour the milk
in the blender



- 3 Add two dosing spoons
of supreme chocolate powder



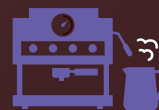
- 4 Add some coconut, a small
piece of chili pepper and a piece
of ginger in the blender. Blend
15 sec.



- 5 Pour the blender
preparation in a jug and
add a piece of lemongrass



- 6 Steam up to 75°



- 7 Pour in 3 small glasses
and serve



A contemporary approach to the Aztec recipe, but still a return to the roots of the Gods' beverage. A hinch of spices for a touch of extravagance...

Nicolas Crépon

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 CHOCOLATERIE MONBANA