





CHAÏ LATTE

AN INVITATION TO AN EMOTIONAL TRAVEL

- A quality recipe made:
 - ✓ WITHOUT ARTIFICIAL FLAVORS,
 - **✓** WITHOUT COLORANTS
 - ✓ PALM OIL FREE
- A powerful and well-balanced Indian spicy taste for 100% pleasure.

A gustatory experience, rich in sensations!

- MODERNISE your menus with an AUTHENTIC trendy and varied beverage offer meeting perfectly the young consumers expectations, seeking for a new, intense and tasty experience.
- Suitable for winter and summer alike, to enjoy hot or cold.
- Made with carefully selected premium ingredients (black tea, milk, and spices like cinnamon ground gingers, cloves,...)
- HIGH QUALITY RAW MATERIAL SELECTION



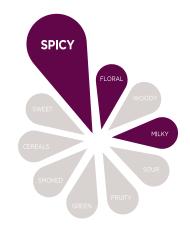






A velvety texture even more creamy with only milk.

TASTE PROFILE





Item code	Product	Unit net weight	Shelf Life	Packaging conditions	Pallets	Bar code	Languages
121M4O1	Chaï latte	1kg box	10 months	Case of 6 boxes	72 cases (8 layers - 9 cases per layers)	3474340026483	FR-EN-DE-ES-DA SV-NO-PL-GR-AR ZH

Store in a cool and dry place.

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

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REVEAL YOUR GOURMET EXPERTISE





A doosing spoon of Chaï A dosing spoon of white tresor

MONBANA

CHAÏ LAT

White chocolate shavings

200 ml (7 ounces) of milk

RECIPE

Shake the boxes for 5 seconds



Heat up slowly to 75°



Pour 200 ml (7 ounces) of milk in a jug



Pour in a cup, top with white chocolate shavings



Steam for 5 seconds



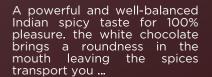
7 Serve!







Add a dosing spoon of white tresor chocolate powder and Chai latte spices



Nicolas Crépon

MONBANA MASTER CHOCOLATIER

