

CHOCOLATERIE MONBANA



TRADITION «SALON DE THÉ»

CHOCOLATE POWDER FOR A LIGHT AND HARMONIOUS DRINKING CHOCOLATE SIMPLY DELICIOUS

- 32% cocoa for a real Hot chocolate with an intense cocoa taste
- **LIGHT TEXTURE** and **HARMONIOUS** taste
- **WELL BALANCED** to be enjoyed at **ANY TIME OF THE DAY AND FOR EVERYBODY** (for breakfast, gour met break or combined in delicious cocktail version)
- A floral note releasing a fruity aroma to create a **RELAXING MOMENT** or **SHARED PLEASURE**
- Made with **THE FINEST COCOA BUTTER** for a **RICHER TASTE**
- **HIGH QUALITY RAW MATERIAL SELECTION**

32% COCOA

for a real hot chocolate with an intense cocoa taste

TEXTURE



A silky and frothy texture

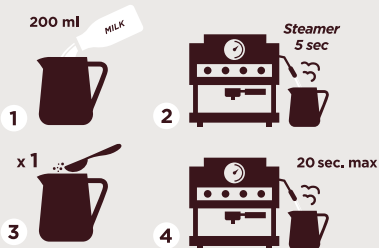


TASTE PROFILE

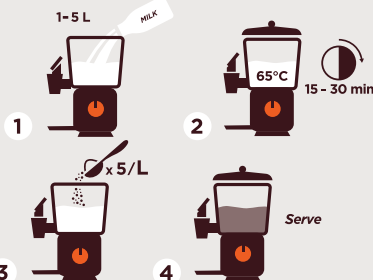


Also available in 20 gr individual sachet (121M054) and 250 gr metal tin (121M097N)

STEAMER PREPARATION



CHOCOLATE MACHINE PREPARATION



1 bag makes
35/50

Recommended dosage

- INTENSE : 1 dosing spoon (≈28g) = 35 cups / kg
- STANDARD : ¾ spoon (≈20g) = 50 cups / kg

Item code	Product	Unit net weight	Shelf Life	Packaging conditions	Pallets	Bar code	Languages
121M004bis	Tradition chocolate powder	1 kg box	24 months	Case of 6 boxes	72 cases per pallet 8 layers - 9 cases per layer	3474340011557	FR - EN - DE - NL - ES - PT - IT SV - DA - CS - PL RO - GR - AR

Store in a cool and dry place.

Find all our product ranges and a wide selection of cocktails ideas on:

www.monbanafoodservices.com

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MADE IN FRANCE WITH PASSION

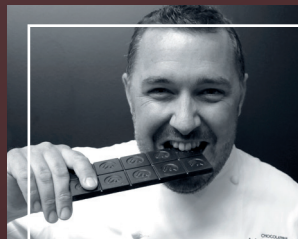
REVEAL YOUR GOURMET EXPERTISE



PREPARE A GOURMET BREIZHOO

INGREDIENTS

- 1 dosing spoon of tradition chocolate powder
- 20 ml of salted caramel sauce
- 300 ml of milk
- Crushed caramel



Nicolas Crépon

MONBANA MASTER CHOCOLATIER

The subtil marriage of Tradition hot chocolate and salted butter caramel for a unique French touch on your menu! For an even more indulgent result, you can add pieces of caramel made with guerande sea salt butter (PGI) and Isigny PDO butter.

RECIPE

FOR THE STEAMED MILK:

- 1 Pour 100 ml of milk in a first jug
- 2 Steam for 5 seconds and set aside



FOR THE HOT CHOCOLATE:

- 3 Shake the box for 5 seconds
- 4 Pour 200 ml of milk in a second jug
- 5 Steam for 5 seconds



- 6 Add a dosing spoon of tradition chocolate powder



- 7 Steam up to 65°



- 8 Pour the salted caramel syrup in a glass



- 9 Add the steamed milk



- 10 Add the hot chocolate



- 11 Top with the crushed caramel and serve!

