

TRESOR,

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**
- Ideal for cocktails base and a **GOURMET BREAK** in hot or cold version
- Made with **THE FINEST COCOA BUTTER** for a **RICHER TASTE**
- **HIGH QUALITY RAW MATERIAL SELECTION**

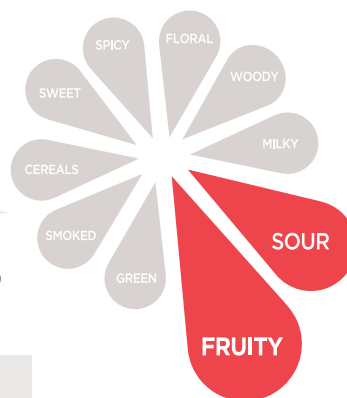
33% COCOA

TEXTURE



A creamy and glossy texture

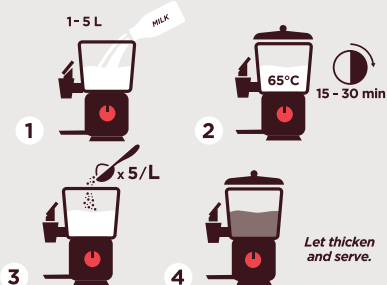
TASTE PROFILE



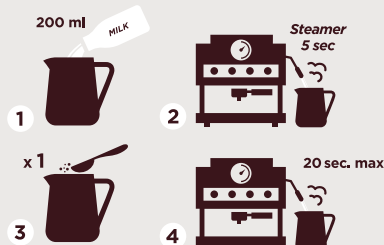
PREMIUM
QUALITY

Also available in 25 gr individual sachet (121M038) and 250 gr metal tin (121M098N)

CHOCOLATE MACHINE PREPARATION



STEAMER PREPARATION



1 bag makes
30/45 

Recommended dosage for a 250 ml cup

- INTENSE: 1 generous dosing spoon (≈33g) = 30 cups / kg
- STANDARD: ¾ spoon (≈22g) = 45 cups / kg

Item code	Product	Unit net weight	Shelf Life	Packaging conditions	Pallets	Bar code	Languages
121M030bis	Trésor chocolate powder	1 kg box	24 months	Case of 6 boxes	72 cases (8 layers - 9 cases per layer)	3474340089914	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

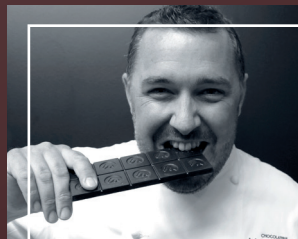


PREPARE A DELICATE BLACK FOREST CHOCOLATE COCKTAIL

INGREDIENTS

- 2 dosing spoons of tresor chocolate powder
- 20 ml of black forest syrup
- 150 ml whipped cream
- 5 to 6 amarena cherries
- Chocolate shavings
- 200 ml of milk

Click here to see
this recipe on

Nicolas Crépon

MONBANA MASTER CHOCOLATIER

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

RECIPE

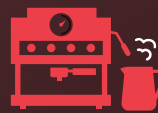
- 1** Shake the box for 5 seconds



- 2** Pour the milk in a jug



- 3** Steam for 5 seconds



- 4** Add two dosing spoons of tresor 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 the hot chocolate slowly



- 9** Pour the whipped cream on top



- 10** Top with chocolate shavings and serve!



DISCOVER THE VIDEOS OF OUR RECIPES ON
 CHOCOLATERIE MONBANA