

ÉCRIN NOIR

CHOCOLATE POWDER FOR CONNOISSEURS,
A GUARANTEE FOR THE HIGHEST ENJOYMENT

- A dark **COLOR** with intense cocoa **TASTE**
- A real Hot Chocolate with a light **SILKY** texture
- Its chocolatey notes release a **VANILLA FLAVOUR** for an **INTENSELY CHOCOLATEY** moment of relaxation
- Made with **THE FINEST COCOA BUTTER** for a **RICHER TASTE**
- **HIGH QUALITY RAW MATERIAL SELECTION**

35% COCOA

TEXTURE

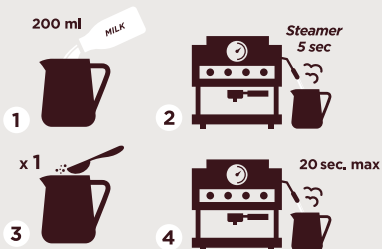


TASTE PROFILE

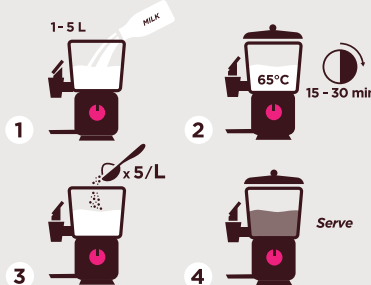


QUALITÉ
PREMIUM
QUALITY
PROFESSIONNELLE

STEAMER PREPARATION



CHOCOLATE MACHINE PREPARATION



1 bag makes
35/50

Recommended dosage for a 250 ml cup

- INTENSE: 1 dosing spoon (≈30g) = 35 cups / kg
- STANDARD: ¾ spoon (≈22g) = 50 cups / kg

Item code	Product	Unit net weight	Shelf Life	Packaging conditions	Pallets	Bar code	Languages
121M032	Ecrin Noir Chocolate Powder	1 kg bag	24 months	Case of 6 boxes	72 cases per pallet (9 cases x 8 layers)	3474340009677	FR - EN - DE - NL - ES - PT - IT SV - DA - CS - 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

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

REVEAL YOUR GOURMET EXPERTISE



PREPARE AN AMAZING TWO C

INGREDIENTS

1 dosing spoon of ecrin noir chocolate powder

20 ml (0,7 ounces) of vanilla syrup

A pinch of grated tonka bean

A pinch of chili pepper powder

40 ml (1,4 ounces) of cognac

100 ml (3,5 ounces) of cream

200 ml (7 ounces) of milk

Click here to see
this recipe on

[YouTube](#)

RECIPE

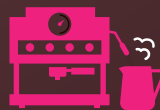
- 1 Shake the box for 5 seconds



- 2 Pour the cognac, the vanilla syrup and the spices in a jug



- 3 Steam until the mix whitens



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



- 5 Steam for 5 seconds



- 6 Add a dosing spoon of ecrin noir chocolate powder



- 7 Pour the cream in the shaker and whip



- 8 Pour the cognac, spices and vanilla preparation in a glass



- 9 Slowly add the hot chocolate



- 10 Pour the whipped cream on top



- 11 Serve!



When two powerful ingredients meet. The subtle and delicate taste of the cognac on one side with its citrus, vanilla, spices, dried fruits, cocoa notes and the strength of MONBANA's Ecrin Noir.

Nicolas Crépon

DISCOVER THE VIDEOS OF OUR RECIPES ON
[YouTube](#) CHOCOLATERIE MONBANA