

## LACTÉ 4 STARS, TO MEET ESPECIALLY PROFESSIONAL NEEDS FOR A REAL HOT CHOCOLATE

- **QUICK** and **EASY** to prepare. Just add water to enjoy a real hot chocolate !
- Simple handling and unic taste thanks to the 32% cocoa content.
- Made with semi-skimmed milk powder for a **REAL MILKY TASTE**.
- An authentic **FRENCH RECIPE**, approved by a sample group in France\*.
- Made with **THE FINEST COCOA BUTTER** for a **RICHER TASTE**
- **HIGH QUALITY RAW MATERIAL SELECTION**

\*Average score: 7,89/9 - Monbana Study/Eurofins December 2016

32% COCOA minimum

### TEXTURE

- 4 THICK
- 3 SMOOTH
- 2 VELVET
- 1 FLUID**

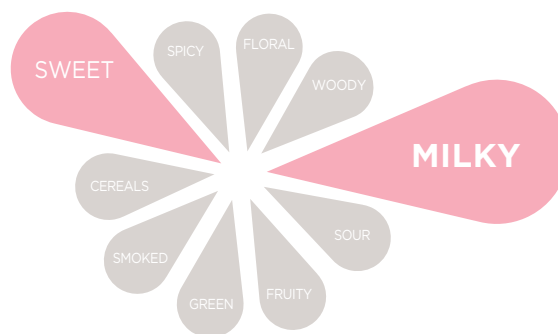


Perfectly adapted for chocolate and vending machines

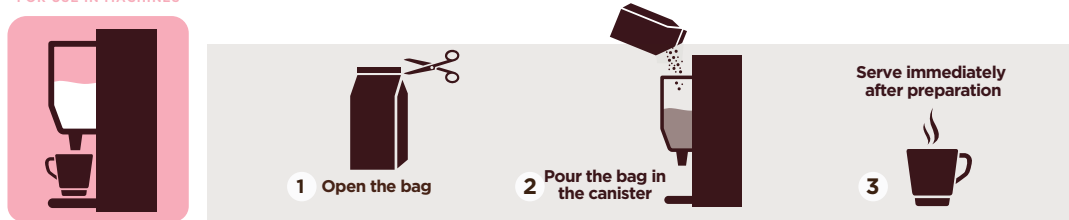


Also available in sachet (122M024)

### TASTE PROFILE



#### FOR USE IN MACHINES



1 bag makes  
17/33 

Item code	Product	Unit net weight	Shelf Life	Packaging conditions	Pallets	Bar code	Languages
122M014D	Lacté 4 stars chocolate powder	1 kg bag	18 months	Case of 10 bags	72 cases per pallet 6 layers - 12 cases per layer	3474340022751	FR - EN - DE - DA - NL - SV - AR

Store in a cool (5-25°C) and dry place.

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

[www.monbanafoodservices.com](http://www.monbanafoodservices.com)

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# REVEAL YOUR GOURMET EXPERTISE



## PREPARE AN INDULGENT HAZELNUT HOT CHOCOLATE



### INGREDIENTS

A bag of lacte 4 stars  
20 ml of hazelnut syrup  
An espresso  
Crushed hazelnuts  
100 ml of milk

### RECIPE

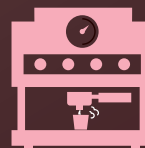
1 Pour the hazelnut syrup in a cup



5 Pour 100 ml of milk in a jug and steam for 5 seconds...



2 Extract the espresso and set aside



6 Pour the milk and the milk foam on top of the cup



3 Pour 150 ml of hot chocolate on top of the syrup



7 Sprinkle the crushed hazelnut and serve!



4 Add the espresso



### JUST ADD WATER

POUR UNE BOISSON DE / HOT CHOCOLATE CUP SIZE	180ml	200ml	250ml
EAU / WATER	140ml	150ml	190ml
DOSAGE RECOMMANDÉ / RECOMMENDED DOSAGE	30g 42g	34g 46g	46g 58g
NOMBRE DE TASSES POUR 1KG / NUMBER OF CUPS PER KG	33 24	29 22	22 17

Contact your technician to have your chocolate machine set to the perfect quantity for an optimum result.

Click here to see this recipe on

[YouTube](#)



The bitter notes of coffee deliciously reveal the sweet and milky notes of Lacte 4 stars. The hazelnut sirup makes it an even more indulgent moment!

*Nicolas Crépon*

MONBANA MASTER CHOCOLATIER

DISCOVER THE VIDEOS OF OUR RECIPES ON

[YouTube](#) CHOCOLATERIE MONBANA