

SUPREME «ITALIAN STYLE»

CHOCOLATE POWDER FOR A MOMENT OF EXTREME INDULGENCE

- An exceptional experience for connoisseur
- The real **ITALIAN STYLE** hot chocolate, more than just a simply cocoa beverage
- **THICK, GENEROUS, and CREAMY.** A delicious Hot chocolate to be drunk as well as enjoyed with a spoon.
- Ideal to prepare with lovely toppings and to use in **DESSERTS** or **COCKTAILS**
- With notes of **CEREALS** combined with a **TOUCH OF SWEETNESS** to evoke a **BISCUIT AROMA**
- Made with **THE FINEST COCOA BUTTER** for a **RICHER TASTE**
- **HIGH QUALITY RAW MATERIAL SELECTION**

32% COCOA

TEXTURE



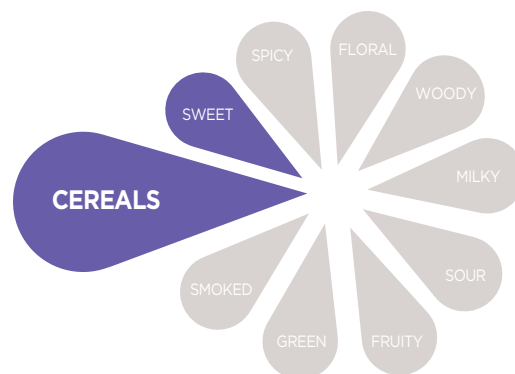
A thick and Creamy texture to be **drunk** as well as **enjoyed with a spoon**



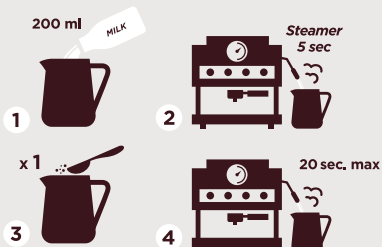
QUALITÉ
PREMIUM
QUALITY
PROFESSIONNELLE

Also available in sachet (121M160)

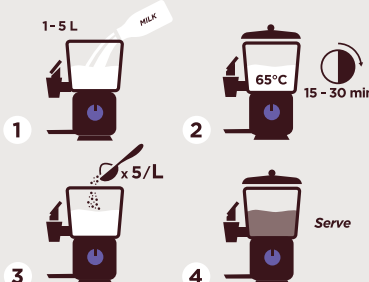
TASTE PROFILE



STEAMER PREPARATION



CHOCOLATE MACHINE PREPARATION



1 bag makes
20/30

Recommended dosage for a 250 ml cup

- INTENSE: 1 dosing spoon (≈26g) = 20 cups / kg
- STANDARD: ¾ spoon (≈19g) = 30 cups / kg

Item code	Product	Unit net weight	Shelf Life	Packaging conditions	Pallets	Bar code	Languages
121M149	Supreme chocolate powder	1 kg bag	24 months	Case of 6 boxes	72 cases (8 layers - 9 cases per layer)	3474340090613	FR - EN - DE - NL - ES - PT - IT - 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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REVEAL YOUR GOURMET EXPERTISE



PREPARE A SURPRISING SPICY CHOCOLAT

INGREDIENTS

2 dosing spoons of
supreme chocolate powder

A small chili pepper

Coconut

Ginger

Lemongrass

300 ml (10 ounces) of milk

Click here to see
this recipe on


RECIPE

1 Shake the box
for 5 seconds



2 Pour the milk
in the blender
1 à 5 L



3 Add two dosing spoons
of supreme chocolate powder



4 Add some coconut, a small
piece of chili pepper and a piece
of ginger in the blender. Blend
15 sec.

5 Pour the blender
preparation in a jug and
add a piece of lemongrass



6 Steam up to 75°



7 Pour in 3 small glasses
and serve



A contemporary approach to the Aztec recipe, but still a return to the roots of the Gods' beverage. A hinch of spices for a touch of extravagance...

Nicolas Crépon

DISCOVER THE VIDEOS OF OUR RECIPES ON
 CHOCOLATERIE MONBANA