



TRESOR BLANC

WHITE CHOCOLATE POWDER,
FOR A SMOOTH & DELICIOUS GOURMET BREAK

- For an intense white chocolate flavour delivering a full mouthfeel
- A heavily taste with a **CREAMY AND CLOSSY TEXTURE**
- A milky note releasing a light biscuit and a beautiful vanilla flavor
- The «**MUST HAVE**» to diversify your menu card
- An ideal white chocolate base for gourmet cocktails combined with syrups or fruit purees. Delicious in cold or hot version.
- Made with **THE FINEST COCOA BUTTER** for a **RICHER TASTE**
- A specialty also popular in Italy, Spain and eastern Europe
- **MADE IN FRANCE**

TEXTURE



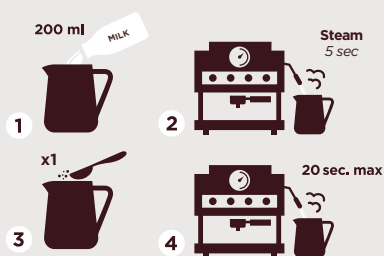
TASTE PROFILE



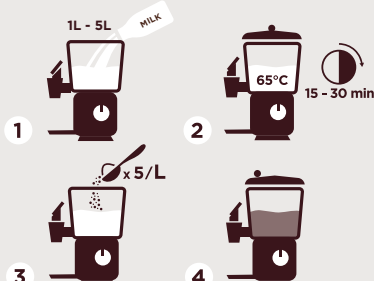
40% WHITE
CHOCOLATE
minimum



STEAMER PREPARATION



CHOCOLATE MACHINE PREPARATION



**1KG BOX MAKES
20/30**

RECOMMENDED DOSAGE FOR A 250ML CUP:

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

Vendor code	Designation	Unit net weight	Shelf life	Packing	Euro pallet (80x120cm)	Billing unit	Languages
121M146	TRESOR BLANC White chocolate powder	500g	18 months	Case of 6 boxes	576 boxes per pallet 96 cases per pallet (12 cases per layer - 8 layers)	Box	FR / EN / DE / ES / NL / PL / RO / AR - CZ / GR
120128	40% white chocolate	200g	18 months	Case of 6 boxes	1 500 boxes per pallet 250 cases per pallet (25 cases per layer - 10 layers)	Box	FR / EN / DE / ES / IT

Store in a cool and dry place

Find all our products ranges and a wide selection of cocktails ideas on:
www.monbana.com

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

FABRICATION FRANÇAISE

REVEAL YOUR GOURMET EXPERTISE



INGREDIENTS



1 dosing spoon of tresor chocolate powder

1 dosing spoon of white tresor chocolate powder

200 ml (7 ounces) of milk

Click here to see
this recipe on
[YouTube](#)

RECIPE

1 Shake the boxes for 5 seconds



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



3 Steam for 5 seconds



4 Pour half of the warm milk in the second jug



5 Add a dosing spoon of tresor chocolate powder in the first jug



6 Add a dosing spoon of white tresor chocolate powder in the second jug



7 Steam both chocolate up to 75°



8 Carefully pour both chocolates at the same time in a martini glass



9 Serve!



The perfect match between dark and white chocolate. When power meets softness to create a harmonious cocktail.

Nicolas Crépon
MONBANA MASTER CHOCOLATIER

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