

# TANZANIA

## DARK CHOCOLATE POWDER, THE POWER OF A PURE ORIGIN

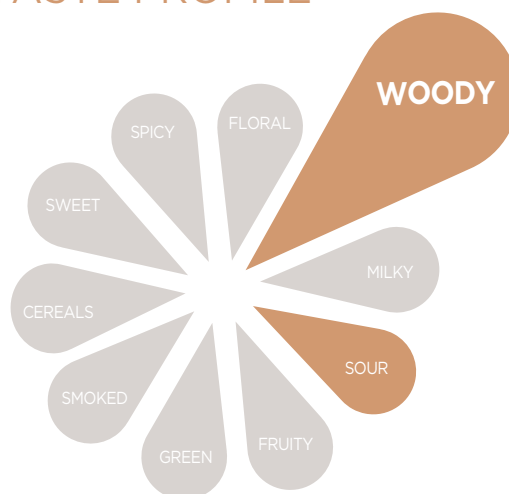
- Selected for its powerful taste, its intense texture and for its origin, Tanzania, a Pur Origin Hot chocolate.
- **A DARK COLOR** and an **INTENSE** cocoa **TASTE** with its 55% cocoa. A real invitation to travel.
- Original taste of cocoa with less added sugar
- Made with **THE FINEST COCOA BUTTER** for a **RICHER TASTE**
- **HIGH QUALITY RAW MATERIAL SELECTION**

### 55% COCOA

### TEXTURE



### TASTE PROFILE



QUALITE  
PREMIUM  
QUALITY  
PROFESSIONNELLE

### STEAMER PREPARATION



1 bag makes  
16

| Item code | Product  | Unit net weight | Shelf Life | Packaging conditions | Pallets         | Bar code      | Languages  |
|-----------|--|-----------------|------------|----------------------|-----------------|---------------|--|
| 121M315   | 500 g box<br>Pure Origin<br>Tanzania,<br>55% cocoa | 500 g           | 24 months  | Case of 6 boxes      | 84 cases/pallet | 3474340018587 | FR - EN - DE -<br>NL - ES - IT - SV -<br>GR - PL - RO - CS |

Store in a cool 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



## INGREDIENTS

25 g of TANZANIA

7 fl oz of milk

A whipped cream



## RECIPE

- 1 Heat the milk in a saucepan



- 2 Add one tablespoon of TANZANIA chocolate, or 25g



- 3 xxx



- 4 Pour the chocolate into a glass



- 5 Add the whipped cream on the top



- 6 Serve!



A hot chocolate of character with 55% cocoa and less added sugar. The milk note brings all the sweetness and roundness to the tasting. It is a real invitation to travel !

*Nicolas Crépon*

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