

WHITE TRESOR

WHITE CHOCOLATE POWDER, FOR A SMOOTH
AND 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**
- **HIGH QUALITY RAW MATERIAL SELECTION**
- A specialty also popular in Italy, Spain and eastern Europe

TEXTURE

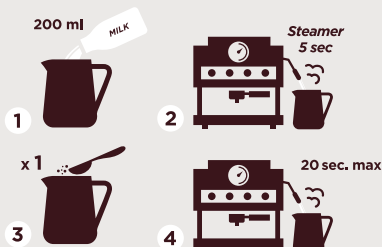


TASTE PROFILE

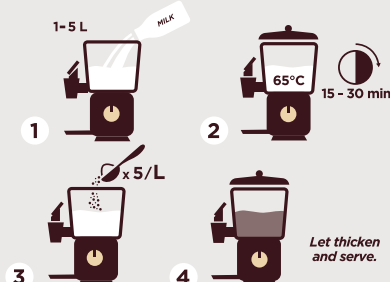


Also available in metal tin (121M267)

STEAMER PREPARATION



CHOCOLATE MACHINE PREPARATION



20/30 

Recommended dosage

- INTENSE : 1 generous dosing spoon (≈25g) = 20 cups / kg
- STANDARD : ¾ spoon (≈16g) = 30 cups / kg

Item code	Product	Unit net weight	Shelf Life	Packaging conditions	Pallets	Bar code	Languages
121M146	White tresor chocolate powder	500 gr	18 months	Case of 6 boxes	96cases (8 layers - 12 cases per layer)	3474340090620	FR - EN - DE - NL - ES - 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

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

REVEAL YOUR GOURMET EXPERTISE



PREPARE AN ELEGANT DOUBLE KISS

INGREDIENTS

1 dosing spoon of tresor chocolate powder

1 dosing spoon of white tresor chocolate powder

200 ml (7 ounces) of milk



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this recipe on


RECIPE

1 Shake the boxes for 5 seconds



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



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



7 Steam both chocolate up to 75°



3 Steam for 5 seconds



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



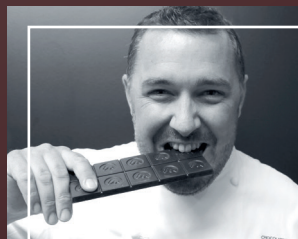
4 Pour half of the warm milk in the second jug



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



9 Serve!



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

Nicolas Crépon

MONBANA MASTER CHOCOLATIER

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 CHOCOLATERIE MONBANA