

# MONBANA'S CHIEF CHOCOLATIER RECIPE



PREPARE A DELICATE  
BLACK FOREST  
CHOCOLATE COCKTAIL

## INGREDIENTS



2 dosing  
spoons of trésor  
chocolate powder

20 ml of black  
forest syrup

150 ml whipped  
cream

5 to 6 amarena  
cherries

Chocolate  
shavings  
200 ml of milk

## RECIPE

- 1 Shake the box for 5 seconds 
- 2 Pour the milk in a jug 
- 3 Steam for 5 seconds 
- 4 Add two dosing spoons of trésor chocolate powder 
- 5 Heat up slowly to 75° 
- 6 Whip the cream with a shaker 
- 7 Pour the black forest syrup in a glass 
- 8 Add two dosing spoons of trésor chocolate powder 
- 9 Pour the whipped cream on top 
- 10 Top with chocolate shavings and serve! 



When fruit meets chocolate. This cocktail combines the indulgence and richness of the traditional Black Forest desert. The union of Trésor smoothness and the strength of the Amarena cherry are highlighted by the softness of the whipped cream.

*Nicolas Crépon*

MONBANA CHIEF CHOCOLATIER

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 CHOCOLATERIE MONBANA