



# CHOCOLATERIE MONBANA



## TRESOR - READY TO DRINK FOR A CREAMY DRINKING CHOCOLATE



### WHEN QUALITY MAKES THE DIFFERENCE:

- A delightful, smooth ready-to-drink recipe crafted with cocoa powder containing **20-22% cocoa butter** delivering a rich, **well-rounded chocolate flavour** with a satisfying, lingering finish.
  - **FREE FROM** preservative and artificial colour.
  - **HOT CHOCOLATE** classification\*
  - **1L UHT FORMAT** in **100% recyclable** TETRA PAK packaging ensures a **long shelf life** prior to opening.
  - **MADE IN FRANCE** 🇫🇷
- MULTIPLE SERVING STYLES:** see below and overleaf.

With chocolate powder containing **33% COCOA** minimum

### TEXTURE

4	THICK
<b>3</b>	<b>SMOOTH</b>
2	VELVET
1	FLUID

### TASTE PROFILE

SWEET	1	<b>2</b>	3	4	5
BITTER	1	<b>2</b>	3	4	5
MOUTHFEEL INTENSITY	1	2	3	<b>4</b>	5



### DID YOU KNOW ?

\*To qualify as 'hot chocolate' in Europe, a beverage must contain cocoa with high cocoa butter content (not low-fat) and have a cocoa powder content of at least 32%. Otherwise it's a cocoa drink !

HOT			ICED			RECIPE TIP	
<h4>IN A CHOCOLATE MACHINE</h4> <ol style="list-style-type: none"> <li>Shake well before using</li> <li>1-5 L</li> <li>15 - 45 min 65°C</li> </ol>	<h4>IN A STEAMER</h4> <ol style="list-style-type: none"> <li>Shake well before using</li> <li>200ml</li> <li>5 sec 65°C</li> </ol>	<h4>IN A SAUCEPAN</h4> <p>Shake well before using. Warm up for several minutes while stirring over low heat.</p>	<h4>CHILLED PREP'</h4> <ol style="list-style-type: none"> <li>Shake well before using</li> <li>Pour into a large glass, previously chilled with ice cubes.</li> </ol>	<p>For a lighter hot or cold chocolate just dilute with milk : <b>50%</b> Ready to Drink Tresor + <b>50%</b> milk</p>			
<h4>IN A MICROWAVE</h4> <p>Shake well before using. Pour into a microwave-safe container and warm up for several minutes.</p>			<h4>1 CARTON MAKES 5</h4> 				
Vendor code	Designation	Unit net weight	Shelf life	Packing	Euro pallet (80x120cm)	Billing unit	Languages
154006	TRESOR Ready-to-drink chocolate 33% cocoa	1L	12 months	Pack of 6x1L cartons	720 cartons per pallet 120 packs per pallet (24 packs per layer - 5 layers)	Carton	FR / EN / DE / IT / AR - DK

Find all our products ranges and a wide selection of cocktails ideas on: [www.monbana.com](http://www.monbana.com)  
 MONBANA Export - Rue Alain Colas - 53500 ERNÉE - FRANCE  
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Product to store in a cool and dry place. Non contractual pictures.

FABRICATION 🇫🇷 FRANÇAISE

CHOCOLATERIE  
**MONBANA**



## EASY, DELICIOUS RECIPES TO ADD TO YOUR MENU

### ICED CHOCOLATE



Fill your cocktail shaker 1/3 full of **ice cubes**. Then add 1/3 of **Ready-to-drink Tresor** and 2/3 **cold milk**.

Shake and filter into a chilled glass.

Decorate with **whipped cream** and **chocolate sauce**.

**+ TIP**

### CHOCOLATE-CARAMEL LATTE



**Milk foam:** Heat 50ml **milk** in a jug with a steamer.

**Caramel flavoured hot chocolate:** Heat 200ml **Ready-to-drink Tresor** with a steamer. Add **caramel syrup** and mix. Pour the milk foam onto the hot chocolate.

Decorate with **whipped cream** and **caramel sauce**.

### SMOOTH VIENNESE HOT CHOCOLATE



Make your **hot chocolate** using the method of your choice (see overleaf).

Decorate with **whipped cream** and chocolate powder.

**+ TIP**

### ALCOHOLIC SHOT / HOT LIQUEUR



Heat a shot of **Ready-to-drink Tresor** using a steamer.

Add the **liqueur** of your choice: Amber rum, Menthe-Pastille, Grand Marnier, Cointreau, Baileys, Kirsch, etc.

Decorate with **whipped cream**.

**+ TIP:** Offer to add syrup for an even bigger treat (vanilla, speculoos, caramel, coconut, mint, Irish cream, etc).

### COFFEE WITH SELECTION OF DESSERTS

**!**  
JUST AS  
DELICIOUS AS  
A DESSERT!

Petit four suggestion: a shot glass of Ready-to-drink Trésor served cold along with a financier almond cake or a madeleine sponge finger.



Contact us to create your own SIGNATURE CHOCOLATE recipe!

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