

HOT CHOCOLATE (BASIC RECIPES)

Basic level

Chocolate drink



RECIPE CREATED BY:

Marco De Grada

Pastry chef

DARK CHOCOLATE 76%

SINFONIA CIOCCOLATO FONDENTE 76% full-fat milk (3,5% fat)	60-80g 100g	Balanced formulation with Dark Chocolate 76% See the preparation process below.

DARK CHOCOLATE 68%

SINFONIA CIOCCOLATO FONDENTE 68% full-fat milk (3,5% fat)	70-80g 100g	Balanced formulation with Dark Chocolate 68% See the preparation process below.

DARK CHOCOLATE 56-58-64%

SINFONIA CIOCCOLATO FONDENTE 56% Alternatively RENO CONCERTO FONDENTE 58% Alternatively RENO CONCERTO FONDENTE 64% full-fat milk (3,5% fat)	80-100g 100g	Balanced formulation with Dark Chocolate 56-58-64% See the preparation process below.

MILK CHOCOLATE 38% AND LACTEE CARAMEL

SINFONIA CIOCCOLATO LATTE 38% Alternatively RENO CONCERTO LACTEE CARAMEL full-fat milk (3,5% fat)	100-120g 100g	Balanced formulation with Milk Chocolate 38% and Lactee Caramel. See the preparation process below.

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DARK GIANDUIA

SINFONIA GIANDUIA FONDENTE	90-100g	Balanced formulation with Dark Gianduia Chocolate.
full-fat milk (3,5% fat)	100g	See the preparation process below.

FINAL COMPOSITION

-Bring the milk to a boil.
-Add the chocolate and mix.