



HOT CHOCOLATE (BASIC RECIPES)

👤 Basic level

Chocolate drink

DARK CHOCOLATE 76%

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 76%
full-fat milk (3,5% fat)

PREPARATION

60-80g Balanced formulation with Dark Chocolate 76%
100g See the preparation process below.

DARK CHOCOLATE 68%

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 68%
full-fat milk (3,5% fat)

PREPARATION

70-80g Balanced formulation with Dark Chocolate 68%
100g See the preparation process below.

DARK CHOCOLATE 56-58-64%

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 56%
RENO CONCERTO FONDENTE 58%
RENO CONCERTO FONDENTE 64%
full-fat milk (3,5% fat)

PREPARATION

80-100g Balanced formulation with Dark Chocolate 56-58-64%
See the preparation process below.

100g

MILK CHOCOLATE 38% and LACTEE CARAMEL

INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%
RENO CONCERTO LACTEE CARAMEL
full-fat milk (3,5% fat)

PREPARATION

100-120g Balanced formulation with Milk Chocolate 38% and Lactee Caramel.
See the preparation process below.
100g

DARK GIANDUIA

INGREDIENTS

SINFONIA GIANDUIA FONDENTE
full-fat milk (3,5% fat)

PREPARATION

90-100g Balanced formulation with Dark Gianduia Chocolate.
100g See the preparation process below.

Final composition

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



RECIPE CREATED BY:

MARCO DE GRADA

PASTRY CHEF