



# 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.

**irca**  
GROUP

Extraordinary  
made simple.

## MILK CHOCOLATE 38% AND LACTEE CARAMEL

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

## DARK GIANDUIA

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

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



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