



DARK HOT CHOCOLATE MIX

Made in the USA, the easiest solution to prepare rich,
indulgent and smooth chocolate beverages





DARK HOT CHOCOLATE MIX

SERVING RICH, INDULGENT CHOCOLATE BEVERAGES
JUST GOT A LOT EASIER

For nearly a century, Valrhona has served the international culinary community by providing the highest quality products, services and pastry knowledge. As a result, Valrhona understands the unique needs of the professionals it serves.

With this experience and know-how, Valrhona experts specially develop products that are both easy to use and offer exceptional results.

Introducing its **DARK HOT CHOCOLATE MIX**, the first Valrhona product ever made in the USA, Valrhona has leveraged its expertise to craft the ultimate hot chocolate mix recipe, featuring two of its popular products: **VALRHONA COCOA POWDER** and **DARK CHOCOLATE CHIPS**.

VERSATILE
RICH
INDULGENT
DAIRY FREE



PACKAGING

5 lb bag

Code: 28592

6 bag mastercase

INGREDIENTS

Sugar, Chocolate Chips (cocoa paste, sugar, fat-reduced cocoa powder, emulsifier: lecithin, natural vanilla flavor), Cacao Powder (processed with Alkali), Natural Vanilla Flavor, Cellulose Gum, Sea Salt

SHELF LIFE*

18 months

CONSERVATION

Store in a cool, dry place.

* SHELF LIFE: from date of production.

THE ABSOLUTE CROWD PLEASER

Thanks to its exceptional chocolate content (31%), including real pieces of premium chocolate, Valrhona **DARK HOT CHOCOLATE MIX** gives a rich, indulgent and smooth texture to any chocolate beverage, may it be dairy free or not. Delight your customers with this high quality offering that will help distinguish your establishment.

CONVENIENCE & EASE OF USE

Extremely easy to use and versatile, **VALRHONA DARK HOT CHOCOLATE MIX** can be used to prepare hot chocolate, mochas and iced preparations. Carefully packed in a convenient and elegant resealable 5lb bag that is easy to store, **VALRHONA DARK HOT CHOCOLATE MIX** can preserve its freshness and flavor for up to 18 months from date of production.



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HOT CHOCOLATE

Makes one 12oz cup

BARISTA METHOD

1.6oz (44g) DARK HOT CHOCOLATE MIX

10oz (283g) milk of your choice

- Mix the DARK HOT CHOCOLATE MIX with the milk of your choice*.
- Steam (using the espresso machine steam wand) the milk and mix together, stirring as it heats.
- Pour into a coffee mug or to-go cup and add toppings as desired (VALRHONA CRUNCHY PEARLS or COCOA NIBS are perfect additions).
- **For a richer Hot Chocolate, use half and half instead of milk.*

STOVETOP METHOD

1.6oz (44g) DARK HOT CHOCOLATE MIX

10oz (283g) milk of your choice

- Combine the milk and mix together and heat over the stove. Stir gently and continuously until warmed.
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ICED MOCHA

TO GO (16 OZ. CUP)

0.8oz (22g) DARK HOT CHOCOLATE MIX

9.7oz (275g) whole milk (cold)

1 ea double shot espresso

- Scoop the DARK HOT CHOCOLATE MIX directly into a 12oz pitcher.
- Add a double shot of espresso directly over the chocolate mix in the pitcher. Stir vigorously.
- Fill the pitcher the rest of the way with whole milk.
- Pour the beverage into a 16oz cup filled with ice.

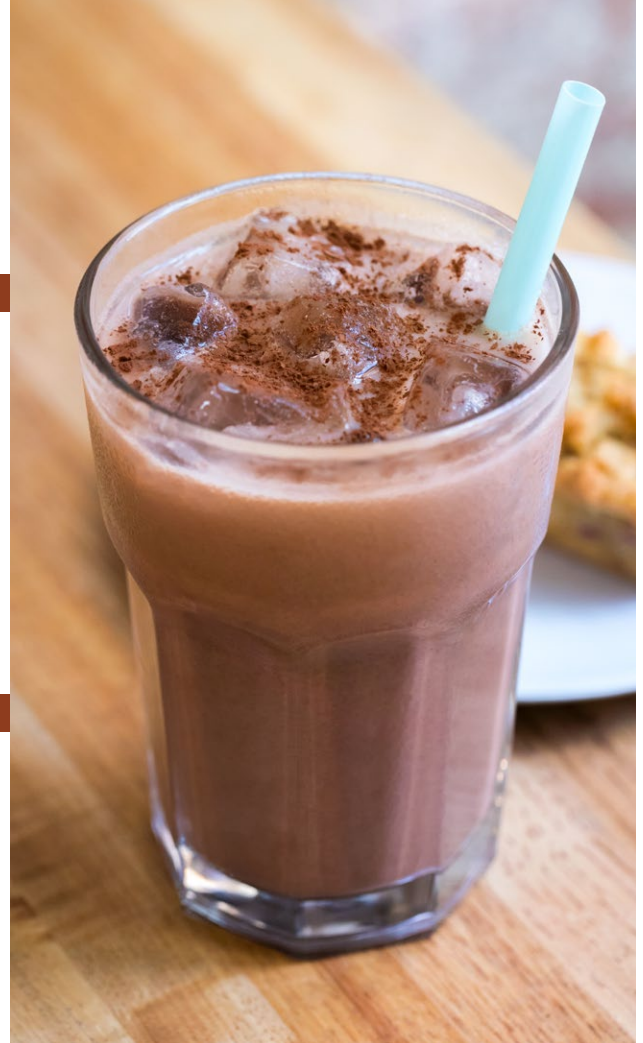
TO STAY (16 OZ. STEMLESS GLASS)

0.8oz (22g) DARK HOT CHOCOLATE MIX

9.7oz (275g) whole milk (cold)

1 ea double shot espresso

- Scoop the DARK HOT CHOCOLATE MIX directly into a 12oz pitcher.
- Add a double shot of espresso directly over the chocolate mix in the pitcher. Stir vigorously. Fill pitcher the rest of the way with the whole milk.
- Pour the beverage into a 16oz glass filled with ice.



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HOT MOCHA

TO GO (12 OZ. PAPER CUP)

0.8oz (22g) DARK HOT CHOCOLATE MIX

9.7oz (275g) milk of your choice (cold)

1 ea double shot espresso

- Scoop the DARK HOT CHOCOLATE MIX directly into a 12oz paper cup.
- Add a double shot of espresso directly over the chocolate mix in the cup. Stir vigorously.
- Steam slightly less milk of your choice than would be appropriate to make a 12oz latte.
- Pour the milk into the espresso/chocolate mixture.
- Finish with latte art.

TO STAY (10 OZ. LATTE MUG)

0.9oz (26g) DARK HOT CHOCOLATE MIX

7.4oz (210g) milk of your choice (cold)

1 ea double shot espresso

- Scoop the DARK HOT CHOCOLATE MIX directly into a 10oz latte mug.
- Add a double shot of espresso directly over the chocolate mix in the mug. Stir vigorously.
- Steam slightly less milk of your choice than would be appropriate to make a 10oz latte.
- Pour the milk into the espresso/chocolate mixture.
- Finish with latte art.

