



We curate our *Deluxe Cocoa Blends* using rich single-origin cocoas with deep yet delicate flavor notes, creating a balance of flavor & texture for a decadent finish. Our cocoas express distinct aromatics selected from the global garden & are great for both sweet & savory uses.

cultivate. cook craft celebrate.

SIPPING COCOA

INGREDIENTS:

2-3 Tablespoons **TB**
Deluxe Cocoa Blend (of choice)
2-3 Tablespoons hot **Water**
4-6 ounces of **Milk**
Dollop of **Whipped Crème** (if desired)

TB | TidBits: *Substitute the milk with Almond Milk, Coconut Milk, or Water for a dairy-free option. Making a syrup with the cocoa first results in a silky smooth texture. You can also heat your milk first, adding 2 - 3 Tablespoons of the warm milk to the dry cocoa, making a syrup that way before adding the rest of the milk.*

METHOD:

Begin by making a syrup with the cocoa by mixing 2 - 3 Tablespoons of your **TB Deluxe Cocoa Blend** of choice with 2 - 3 Tablespoons of hot water and stir well to fully dissolve the cocoa. Add the resulting syrup to your mug or teacup of choice, and set aside.

Then, gently heat 4 - 6 ounces of milk in a small saucepan on the stove, pour into your mug or cup over the cocoa syrup, stir, and finish with whipped crème and an extra dusting of the cocoa if desired.

Serves 1.

Be inspired & visit our Recipe Library at [TERREBOTANICALS.COM](https://www.terrebotanicals.com).

{ A PRODUCER OF BOTANICALLY INFUSED COMPLEMENTS FOR FOODS & BEVERAGES }

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