

# Chocolique

• Chocolatiers - Est. 2010 •

## About the Stirrers

Our stirrers are gluten-free.

Our **DARK** stirrers are dairy-free with traces of milk possible.

This chocolate is Belgian couverture chocolate of the finest quality.



The cocoa in the chocolate is sustainably sourced, certified under the cocoa horizons program.

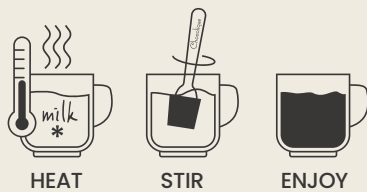
**Milk chocolate Ingredients:** Cocoa mass, sugar, cocoa butter, whole milk powder, soy lecithin, natural vanilla flavouring.

**Dark chocolate Ingredients:** Cocoa mass, sugar, cocoa butter, soy lecithin, natural vanilla flavouring.



## How to make a drink

### HOT CHOCOLATE



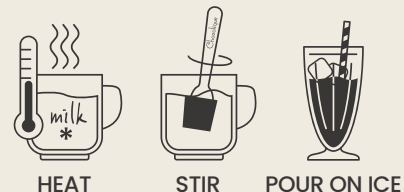
1. Warm a **mug** of fresh full cream milk\* to **minimum 70°C** on the steam wand of the coffee machine or in a microwave.

It is important for the milk to reach at least 70°C and the chocolate **stirrer** to **be at room temperature** when served in order for the chocolate to fully melt.

2. Serving suggestion: with fresh cream, with marshmallow

\*Alternative plant-based milk such as oat, coconut and almond milk can be used with either the milk or dark stirrer.

### ICED CHOCOLATE



1. Warm **half a mug** of fresh full cream milk\* to **minimum 70°C** on the steam wand of the coffee machine or in a microwave.

It is important for the milk to reach at least 70°C and the chocolate **stirrer** to **be at room temperature** when served in order for the chocolate to fully melt.

2. Let stirrer sit in for 5 minutes
3. Stir up and pour on a glass of ice

\***Dark stirrer and alternative milk = vegan-friendly option** (traces of milk are possible in the dark chocolate)

## Storage

Store at room temperature, away from heat sources such as ovens or coffee machines.

If room temperature gets over 25°C, place in cool room.

Avoid big temperature fluctuations in order to avoid blooming (chocolate turning white).