



COCOAPLANET®

CocoaPlanet, Inc.

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CocoaPlanet Demonstrates How to Make Real Hot Chocolate

SONOMA, California – June 28, 2016 – – CocoaPlanet will be hosting live demonstrations of how to make authentic hot chocolate at its new Chocolate Tasting Room in the heart of California's wine country.

In the grand cafés and chocolate houses of Paris, hot chocolate is made the old fashioned way ("à l'ancienne"). High quality tempered chocolate is slowly melted and lovingly folded into hot milk. Creating this rich and decadent treat can take an hour or more! CocoaPlanet chocolates were conceived to let you quickly recreate that indulgence in a few simple steps. Now heated milk is transformed into luxuriant hot chocolate in just 10 seconds – and with a taste that just can't be found in a powdered instant cocoa.

Starting this summer, demonstrations of how to make hot chocolate from CocoaPlanet chocolates will be featured at the new CocoaPlanet Chocolate Tasting Room on Broadway, just blocks from historical Sonoma Plaza.

CocoaPlanet chocolates offer a quick and easy way to make hot chocolate, and have been named *sofi*™ Award finalists in the Hot Beverage category for two consecutive years (2013 and 2014). To enjoy CocoaPlanet as a hot chocolate, just follow these simple steps:

- 1. Pour 4-6 ounces of milk into a cup or mug.** Alternatively, you can use milk substitutes – Soy Milk or Coconut Milk work well. Be careful with nut milks as some are made from nut paste, and these tend to break down when heated. Always use milk or milk substitute – *never use water!*
- 2. Heat the milk by steaming or microwave.** Heat the milk, *never the chocolate!* The target temperature for milk is 130-140° Fahrenheit. When using a microwave, one minute should be sufficient, plus or minus 15 seconds depending on your microwave's wattage, the amount of milk being heated, and the size of the cup or mug being used (remember to ensure that your cup or mug is microwave safe!)



- 3. Unwrap one CocoaPlanet chocolate, drop into the cup and stir.** CocoaPlanet's round shape and patent-pending Pearls of Flavor™ help the chocolate to break up and dissolve rapidly until...
- 4. Voila!** The chocolate melts along with the flavored filling to create a splendid, decadent hot chocolate!

About CocoaPlanet

Based in Sonoma, CA, CocoaPlanet, Inc. is Non-GMO Project Verified premium chocolate and uses ethically sourced chocolate produced using sustainable practices, enabling cocoa farmers a better quality of life. For more information, visit cocoaplanet.com

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