

Grand Cru Xocolatl

Different preparations and flavours



RECIPE QUANTITY	6	portions	RECIPE NUMBER	DR10003
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Xocolatl Maracaibo 65%

900 g milk 3.5%	31.75oz
180 g Maracaibo Clasificado 65%, Dark chocolate couverture, Grated	6.35oz

Boil the milk, add the couverture and stir in until it is dissolved. Mix with a hand blender for approximately 30 seconds until a foam forms.

Tip for the summer

Chill in the fridge before frothing up and serving cold.

Grand Cru Xocolatl

1080 g Xocolatl Maracaibo 65% **38.1oz**

Felchlin Marketing Material

6 piece Xocolatl glass double-walled, 180 ml

6 piece Glass plate Xocolatl, black

Add the corresponding quantity of the flavour.

Preparation in a bowl

Place the couverture into the cold milk. Bring to a boil while stirring continuously using a whisk until well dissolved and the formation of chocolate foam. It is important that the milk protein may binds in the foam.

Preparation in Pastomat

Place the couverture into cold milk. Bring to a boil at 87°C / 188.6°F. Using the programme "pastry cream" for an iced Xocolatl.

Preparation with Cappuccino Foam

Whether cold or hot: Whisk a singular portion of the xocolatl with the cappuccino foamer for approx. 10 seconds until formation of a light foam.

Preparation with steam (coffee machine)

Place cold milk into a pot. Warm using steam during 2 - 3 minutes to 50°C / 122°F. At the end, introduce the steam only at the surface to create a light foam. It is important that the milk protein binds in the foam.

Grand Cru Iced Xocolatl

The same preparation as the hot xocolatl. Then allow to cool and refrigerate. Before use, whisk thoroughly. If desired add crushed ice.

Xocolatl with different flavours

To 1000 g / 35.27 oz milk and 200 g / 7.05 oz Maracaibo 65% respectively:

Grand Marnier 40% vol.	60 g
	2.12 oz
Rum 40% vol.	60 g
	2.12 oz
Curaçao 39% vol.	60 g
	2.12 oz
Raspberry syrup	60 g
	2.12 oz
Amaretto 28% vol.	100 g
	3.53 oz
Espresso	100 g
	3.53 oz
Peppermint liqueur 20%	120 g
	4.23 oz
Batida de coco 30% vol.	120 g
	4.23 oz
Baileys 17%vol.	120 g
	4.23 oz
White Peach 24%vol.	120 g
	4.23 oz
Banana fresh	120 g
	4.23 oz
Earl Grey tea	3 g
	0.11 oz
(boil tea in the milk, strain)	

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FELCHLIN PRODUCTS

CS29	Maracaibo Clasificado 65%, Dark chocolate couverture, Grated
WR34	Xocolatl glass double-walled, 180 ml
WR35	Glass plate Xocolatl, black

Please note: Some products are not available in all markets

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Felchlin Marketing Material



WR34 Xocolatl glass double-walled, 180 ml

120 x 90 mm / 4.72 x 3.54 inches
Minimum order quantity 6 pieces



WR35 Glass plate Xocolatl, black

230 x 120 x 25 mm / 9.06 x 4.72 x 0.98 inches
Minimum order quantity 6 pieces