

Grand Cru Xocolatl

Different preparations and flavours



RECIPE QUANTITY	6 portions	RECIPE NUMBER	DR10003
Xocolatl Maracaibo 65% 900 g milk 3.5% 180 g Maracaibo Clasificado 65%, Dark chocolate couverture, Grated	31.75oz 6.35oz	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.	Xocolatl with different flavours To 1000 g / 35.27 oz milk and 200 g / 7.05 oz Maracaibo 65% respectively:
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.		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 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)
Tip for the summer Chill in the fridge before frothing up and serving cold.			
Grand Cru Xocolatl 1080 g Xocolatl Maracaibo 65%	38.1oz	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.	
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.			

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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