

Choco macchiato

Method

Cream 35%	100 g
Milk	1200 g
Coffee beans	20 g
Soluble coffee	5 g
Belcolade Selection Lait Cacao-Trace	260 g
Belcolade Noir Selection Cacao-Trace	100 g

Boil the cream, milk, soluble coffee and broken coffee beans and leave to infuse for 5 minutes.

Sieve the composition and heat up.

Pour onto the chocolates in drops and mix to obtain a smooth hot chocolate and serve luke-warm like a macchiato (50°C).

Serving: Top the warm chocolate drink with semi-whipped, slightly sweetened cream and add a chocolate decoration on top.

Because the whipped cream is cold the chocolate decoration will not melt.

