

Fruity Hot Chocolate



Toofruit® Orange

N° 1504

Other applications:

Chocolate making, confectionery, ice cream making and biscuits

Christmas fruity hot chocolate

INGREDIENTS

Whole milk: 100 g

Toofruit® Orange: 3 g

Cocoa in powder: 20 g

- ◇ Pour the milk into a saucepan and gently heat over medium heat, without bringing it to a boil.
- ◇ Mix the cocoa powder and Toofruit® Orange together while dry.
- ◇ Add the cocoa-Toofruit® mixture to the milk and whisk to combine.
- ◇ Let infuse for a few minutes.
- ◇ Blend using an immersion blender.

Other Toofruit® flavours from the range may be used at the same dosage, except lemon, which should be used at a lower dosage (recommended: 1.5 g).

Indicative data. It depends on ingredients and equipment used.
Please do not hesitate to contact one of our technicians for any adaptation.

Philibert
SAVOURS

THE REFERENCE IN FRENCH
SOURDOUGH SINCE 1984