

step by step guide

THICK HOT CHOCOLATE



Ingredients

Zuma Thick Hot Chocolate powder
Medium clear scoop (43.0CC)

Cold milk:

- 6oz drink = 100ml milk
- 12oz drink = 180ml milk

6oz or 12oz cup

Optional extra:

Syrup, marshmallows, churros, or fruit for dipping.

Notes: 1. The milk needs to be heated to a higher temperature than would normally be used for coffee. The starch is activated and

thickens the chocolate at around 80°C.
2. 6oz gives a traditional continental thick hot chocolate.

METHOD



1 Pour milk into steaming pitcher.



2 Add one scoop of Zuma Thick Hot Chocolate powder.



3 Stir well.



4 Heat using a stream wand.



5 Pour and serve.

Make a dip!

To make as a Spanish-style dipping sauce, mix 1 scoop of the powder with 1oz of hot water (30ml).

Find out more by visiting: WWW.ZUMA-BEVERAGES.COM