



Recette cocktail

HOT HOT CHOCOLATE

DIFFICULTÉ _____ 🍷🍷

SAISON _____ *Autumn / Winter*

MOMENT DE DÉGUSTATION _____

Introduction

Préparation du cocktail

- 1/5 Pour syrup into a mug
- 2/5 Heat the milk until you get a creamy froth
- 3/5 Mix chocolate powder with hot milk
- 4/5 Pour onto the syrup
- 5/5 Garnish & serve

Conseil du bartender

Caution: the heat increases the spiciness of chili syrup, you may want to advise the customer when they order. Spiciness decreases as the drink cools down, it becomes more palatable when it's just warm and not boiling hot.

Ingrédients

◆ CHILI SYRUP	10 ML
◆ MILK	60 ML
◆ UNSWEETENED CHOCOLATE POWDER	2 BSP


Conseils de présentation

VERRERIE _____ *mug*

DÉCORATION _____ *whipped cream / chili powder*



A découvrir également



Medium

BREAKFAST IN CUZCO

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INGRÉDIENTS PRINCIPAUX
Crème de Fruits de la Passion (Passion Fruit)
Chili Syrup



Alcohol-free

EVERY ROSE (HAS ITS THORN)

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INGRÉDIENTS PRINCIPAUX
Chili Syrup
White Chocolate Sauce



Alcohol-free

HOT N COLD

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INGRÉDIENTS PRINCIPAUX
Watermelon Syrup
Chili Syrup

