

# Chocolat Chaud with Chocolate Discs

## Composition

- La Rose Noire Chocolate Discs
- Chocolat Chaud

## Chocolat Chaud with Chocolate Disc

### Ingredients

Milk	1000 gr
Cream 35%	1000 gr
Guanaja Dark Chocolate, 70% cocoa	800 gr

### Method

Bring the cream and milk to a boil. Gradually pour in the melted chocolate while stirring in the center using a rubber spatula to create a smooth and elastic core of emulsion.



### Chocolate Discs

2 - 3 g / 0.07 - 0.11 oz./pc.  
36 pcs/tray, 12 trays/box  
Ø: 44 mm, 1.73 in