



Latte with Chocolate Discs

Composition

- La Rose Noire Chocolate Discs
- Pistachio Latte
- Caramel Latte
- Raspberry Latte

Pistachio Latte with Chocolate Disc

Ingredients

Cream 35%	1800 gr
Milk	1800 gr
Pistachio Paste	375 gr
Opalys White Chocolate,33% cocoa	240 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. Then add the pistachio paste and mix using a hand blender.

Caramel Latte with Chocolate Disc

Ingredients

Sugar	300 gr
Cream 35%	628 gr
Milk	920 gr
Butter	100 gr

Method

Heat the cream and milk together. Caramelize the sugar, then add the hot cream and milk. Return to cook, then add the butter and mix using a hand blender.

Raspberry Latte with Chocolate Disc

Ingredients

Cream 35%	720 gr
Milk	480 gr
Raspberry Puree	450 gr
Opalys White Chocolate,33% cocoa	120 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. Add the raspberry puree and mix using a hand blender.



Chocolate Discs

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