

La Sauce de MONIN®

Dark Chocolate

With its delicious and intense cocoa bean notes, and its slightly bitter profile, dark chocolate is a treat enjoyed all over the world. Recognised at first for its different health properties, dark chocolate then became the number one ally in pastries, used as a ganache or garnish. It is now also widely used in the beverage industry.

You can rediscover this smooth flavour in MONIN Dark Chocolate sauce, ideal for coating your desserts, and perfect for making your milkshakes, lattes, frappés and mochas even more decadent. Treat yourself!



PRODUCT FEATURES

Chocolate content: 20%
Authentic taste, natural flavourings
Smooth and creamy texture
Conservation: 4 weeks after opening
Date of minimum durability: 18 months to production
Multi-uses: Hot Chocolates, Mochas, Desert Toppings, Frappés, Milkshakes, Desert drinks...

FORMAT

500 ml - 1.89L

INGREDIENTS

Sugar, water, low fat cocoa powder (11%), cocoa mass, acid: tartaric acid, natural flavouring, emulsifier: monostearin, preservative: potassium sorbate, salt.
Chocolate content: 20%.

1 case	6 bottles
1 layer	29 cases
1 pallet	145 cases

<input checked="" type="checkbox"/> NATURAL FLAVOURINGS	<input type="checkbox"/> PRESERVATIVE FREE
<input checked="" type="checkbox"/> COLOURING FREE	<input checked="" type="checkbox"/> GMO FREE
<input checked="" type="checkbox"/> VEGAN	<input checked="" type="checkbox"/> ALLERGEN FREE
	<input checked="" type="checkbox"/> LACTOSE FREE

DRINK RESPONSIBLY

RAPHAËL DURON

MONIN Beverage Innovation Director

"MONIN Dark Chocolate sauce offers a rich, slightly bitter, dark chocolate flavour, ideal for easily creating delicious hot drinks such as mochas, and of course hot chocolates. Its smooth, sticky texture is the perfect addition to your whipped creams, crêpes, waffles, tarts and other pastries. Dare to use it cold in a dessert cocktail, in a Martini with vodka, cognac or rum, enough to make the sweetness last a bit longer."



MOCHA

- 30 ml MONIN Dark Chocolate sauce
- 150 ml milk
- 1 espresso

Pour MONIN sauce into a latte glass. Extract one espresso and reserve it. Steam and froth milk then pour it into the glass. Add gently espresso on top to create a layer. Garnish with whipped cream, MONIN Dark Chocolate sauce topping and crushed nuts. Serve.

ASSOCIATIONS WHEEL



APPLICATIONS



Cherry Iced Chocolate

- 30 ml MONIN Dark Chocolate sauce
- 15 ml MONIN Cherry syrup
- 200 ml milk

Pour all ingredients into a shaker filled with ice cubes. Shake and strain into an ice filled glass. Garnish and serve.



Hot Chocolate

- 30 ml MONIN Dark Chocolate sauce
- 180 ml milk

Steam and froth milk and MONIN Sauce together. Pour hot mix in a cup or a mug. Serve. For a Vienna Hot Chocolate, garnish with whipped cream and a topping of MONIN Dark Chocolate sauce.



Dark Chocolate Waffle

- 30 ml MONIN Dark Chocolate sauce
- 1 waffle

Dress a hot waffle onto a plate and had a topping of MONIN Dark Chocolate sauce. Decorate the plate and serve.



Peanut Cookie Chocolate Frappé

- 20 ml MONIN Dark Chocolate sauce
- 15 ml MONIN Peanut Cookie syrup
- 1 scoop Le Frappé de MONIN Vanilla
- 120 ml milk

Pour all ingredients into a blender jug. Add the ice content of a 360 ml glass. Blend until smooth (30 sec.). Add a swirl of MONIN Dark Chocolate sauce into glass's edges. Pour mixture into the glass. Garnish with whipped cream and peanut cookie pieces. Serve.



Mocha Martini

- 20 ml MONIN Dark Chocolate sauce
- 40 ml vanilla vodka
- 30 ml espresso
- 30 ml milk

Pour all ingredients into a shaker filled with ice cubes. Shake and double strain into a chilled cocktail coupe. Garnish with chocolate shavings. Serve.



Vienna Williams Pear Hot Chocolate

- 30 ml MONIN Dark Chocolate sauce
- 20 ml Le Fruit de MONIN Williams Pear
- 180 ml milk

Pour MONIN Fruit mix into a cup or a mug, reserve it. Steam and froth milk and MONIN Sauce together. Pour hot chocolate into the cup and stir well. Garnish with whipped cream, l'Artiste de MONIN Cocoa topping and fresh pear dices. Serve.

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DRINK RESPONSIBLY

