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Italian Style Drinking Chocolate

Commercial Chocolate Dispensers



Drinking Chocolate Recipe Book

First, we'd like to introduce you to the world of drinking chocolate – the original way chocolate was enjoyed. Unlike hot cocoa mixes which generally contain little to no chocolate, drinking chocolate uses ingredients from the cocoa bean instead of a variety of artificial ingredients and powders.

We feel Cioccolata Calda Italian Style Drinking Chocolate is superior in taste and quality to other sipping and drinking chocolates, as we use no cocoa powder. While this is a bold statement, we feel that it is justifiable simply through our ingredients. We'll leave the tasting portion up to you!

Cocoa powder is one of the lesser quality ingredients that can be pulled from a cocoa bean and is generally regarded as filler. Cioccolata Calda has NO cocoa powder and is the only sipping/drinking chocolate that is 100% pure chocolate.

SF Cioccolata Calda has a variety of uses and can be used in some of the following applications:

- Enjoyed hot by itself as a gourmet drinking chocolate (mixed to taste)
 - Mix thin for a pure American-style "hot chocolate" with no fillers
 - Mix thick for authentic Italian "old-style" drinking chocolate
 - Serve over ice for a refreshing and delicious cool drink
- Used to make a gourmet mocha (to replace syrups and sauces)
 - Can also be served over ice for a gourmet cold coffee drink
- Used to make a chocolate martini



In our experiences with Cioccolata Calda, we've come across other delicious recipes which can be easily made for a delicious and gourmet drinking chocolate. Whether you are serving hot or cold, we feel you'll love these ten mixes and will want to share them with others.

A couple tips when making Cioccolata Calda include:

- You can use a range from water to heavy cream. We recommend half and half or whole milk generally.
- If using an espresso/milk steamer, place chocolate and milk together and steam quickly.
- When mixing in a cocoa mixer, add chocolate and about 1/3 of the total milk you will use. Let that mix and dissolve first, then add more milk/cream. Use highest temperature for initial melting.
- Make sure if you are not using a cocoa mixer to prepare, thoroughly whisk the chocolate with milk
- Let milk get hot, just below a boil. Let chocolate dissolve for approximately 30 seconds after whisking.

We hope you enjoy all the below recipes. Feel free to call us with any suggestions or questions.

Almond Butter *Ciocolata Calda*

This delicious blend combines the flavor of almonds with the rich taste of chocolate and peanut butter, much like a melted peanut butter cup.

Almond butter can be found in health food stores and high-end groceries. If you can't find it, substitute good-quality, natural peanut butter.

INGREDIENTS:

- 1/2 cup whole milk
- 1/4 cup heavy cream
- 6 tablespoons *Ciocolata Calda*
- 1 tablespoon almond butter

INSTRUCTIONS:

1. Combine milk and cream in a small saucepan over medium heat and cook until simmering, about 4 minutes.
 2. Add *Ciocolata Calda* and whisk until completely melted, about 2 minutes. Add almond butter and whisk until incorporated. Serve immediately.
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Caramel *Ciocolata Calda*

This recipe combines the flavors of our favorite ice cream toppers for a rich, smooth taste.

INGREDIENTS:

- 1/2 cup whole milk
- 1/4 cup heavy cream
- 6 tablespoons *Ciocolata Calda*
- 3 tablespoons *SF Signature Caramel Sauce*

INSTRUCTIONS:

1. Combine milk and cream in a small saucepan over medium heat and cook until simmering, about 4 minutes.
2. Add *Ciocolata Calda* and whisk until completely melted, about 2 minutes. Whisk in caramel sauce until incorporated. Serve immediately.

Cinnamon Vanilla *Ciocolata Calda*

This blend of spices with Ciocolata Calda is sure to be a crowd pleaser. It combines the smooth taste of vanilla with the rich taste of chocolate.

INGREDIENTS:

- 2 oz heavy cream
- 6 - 8 oz milk
- 1 cinnamon stick
- 1 vanilla bean
- 2 oz *Ciocolata Calda*
- 1 1/2 oz fresh whipped cream

INSTRUCTIONS:

1. Heat the cream and milk with the cinnamon and vanilla bean (split lengthwise) very slowly for 15-20 minutes. (If you don't have any beans add 1-2 tsp of vanilla after heating).
2. Remove the bean and cinnamon. Add the chocolate. Mix until fully melted.
3. Serve topped with some very dense fresh whipped cream.

For a richer chocolate, use 4 oz of milk, 4 oz of cream, 4 oz of chocolate. Serve in coffee mug.

Cardamom *Ciocolata Calda*

This blend of chocolate with cardamom creates a simple and elegant taste.

INGREDIENTS:

- 1 cup 2% milk
- 3 tablespoons *Ciocolata Calda*
- 1/4 teaspoon ground cardamom powder

INSTRUCTIONS:

1. Prepare your Ciocolata Calda as you normally would.
2. Towards the end of the heating period, add 1/4 tsp. of finely powdered cardamom to the drink.

Mint Tea *Ciocolata Calda*

Chocolate goes well with tea, not just coffee. This is a quick, easy recipe that will be sure to add a little zest to your drink.

INGREDIENTS:

- 1 mint tea bag
- 1 cup milk
- 6 tablespoons *Ciocolata Calda*

INSTRUCTIONS:

1. In a saucepan, heat milk with tea bag until almost boiling.
 2. Steep for a couple of minutes and strain out tea bag.
 3. Stir in *Ciocolata Calda*.
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Peppermint *Ciocolata Calda*

This tantalizing recipe is ideal for Christmas and tastes great in front of a warm fire.

INGREDIENTS:

- 8 oz *Ciocolata Calda*
- 3 1/2 cups milk
- 6 hard peppermint candies, crushed fine
- 1/2 tsp peppermint extract
- 2/3 cup whipping cream

INSTRUCTIONS:

1. Beat chilled cream with crushed mints until stiff peaks form. Refrigerate for about an hour.
2. Meanwhile, heat milk to a simmer and mix in *Ciocolata Calda*. Whisk until chocolate is melted and smooth.
3. Add mint extract and stir through. Pour into mugs and top with minty whipped cream.

Aztec Chili *Ciocolata Calda*

The Aztecs were the first to serve chocolate as a drink, but they also mixed it with hot chili pepper to make a really special beverage. Try something exotic with your *Ciocolata Calda*. You can always reduce the amount of chili if it's too hot for you.

INGREDIENTS:

- 1 2/3 cups milk
- 1/2 vanilla bean, split lengthwise
- 1 red chili pepper, split with seeds removed
- 1 cinnamon stick, around 3-4"
- 6 tablespoons *Ciocolata Calda*

INSTRUCTIONS:

1. Simmer milk in a saucepan with vanilla bean, cinnamon and chili. Heat through for about one minute.
 2. Whisk in *Ciocolata Calda*, and continue to simmer until melted.
 3. Remove from heat and let 'steep' for another 10 minutes. Strain out the spices and serve.
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Amaretto *Ciocolata Calda*

This version of *Ciocolata Calda* will keep you extra warm on a cold day. Try it topped with whipped cream.

INGREDIENTS:

- 1 fluid ounce vanilla flavored vodka
- 3/4 fluid ounce amaretto liqueur
- 6 tablespoons *Ciocolata Calda*
- 1/2 cup milk - hot

INSTRUCTIONS:

1. Pour the vanilla vodka, amaretto, and *Ciocolata Calda* into a cup.
2. Pour in the hot milk and stir to blend well.

Coconut *Ciocolata Calda*

Use coconut milk as an addition to the whole milk for a decadent twist on the typical blend.

INGREDIENTS:

- 1/2 cup coconut milk
- 1/2 cup whole milk
- 6 tablespoons *Ciocolata Calda*

INSTRUCTIONS:

1. Combine coconut milk and milk in a small saucepan over medium heat and cook until simmering, about 4 minutes.
 2. Add *Ciocolata Calda* and whisk until completely melted and well incorporated, about 2 minutes. Serve immediately.
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Banana *Ciocolata Calda*

Reminiscent of the chocolate-dipped frozen bananas from our childhood, this recipe is infused with blended bananas and makes for a sweet treat.

INGREDIENTS:

- 1 medium banana, about 2 1/2 ounces
- 1/2 cup whole milk
- 1/4 cup heavy cream
- 6 tablespoons *Ciocolata Calda*

INSTRUCTIONS:

1. In a blender combine banana, milk, and cream. Blend on high until smooth, about 30 seconds.
2. Strain banana mixture into a small saucepan over medium heat and cook until simmering, about 4 minutes.
3. Add *Ciocolata Calda* and whisk until completely melted and well incorporated, about 2 minutes. Serve immediately.