







Z HOT CHOCOLATE

Our droplets of dark chocolat pastilles are made from cocoa beans from Venezuela and Madagascar. Its effect on the palate is typical of beans from the Carenero Island in Venezuela: powerful and intensely chocolatey at first which then transitions into notes of sweet honey. To finish, one can discern light citrusy notes specific to beans from Madagascar which then take on flavors of candied red fruit.

Ingédients

-  25 fl oz milk
-  5 oz cream
-  5 oz zChocolat pastilles

 5 minutes

 Serves 4

1



- Heat up the milk in a saucepan over medium heat.

2



- While stirring, gently add the zChocolat pastilles to the hot milk.

3



- Pour in the cream and whisk to froth the chocolate mixture.

4



- Serve when the mixture becomes smooth.

5



- Share and enjoy the experience.

For an experience that's even more intense, add a dash of cinnamon or vanilla sugar. Swap cow's milk for any plant-based alternative to suit your dietary needs or simply to vary the ways in which you can enjoy your z Hot Chocolate.