

Hot Chocolate Recipe Instructions – In Jug

Kokoa Collection uses real chocolate sourced from single origins.
To achieve best results please follow these recipe guidance notes.

8oz Serving: Use tongs place 3 tablets* of chocolate in 360ml milk steam jug

12oz Serving: Use tongs place 4 tablets* of chocolate in 600ml milk steam jug

1. Use tongs place tablets* of chocolate in the milk steaming jug
2. Cover with hot water, allow 15 seconds to infuse / soften chocolate.
3. Pour away excess water.
4. Add fresh cold milk to just under the line of the jug spout.
5. Steam the milk; briefly aerate first then lower wand in jug to mix chocolate.
6. Turn off steam wand at 65⁰c wipe and purge.
7. Stir with whisk to ensure fully mixed.

3 key points:

- 1) Cover in boiling water for approx 15 seconds
- 2) Only use exact amount of milk, don't overdose
- 3) Use a small milk jug as per recipe as that mixes hot chocolate



Alternative Recipe: Instructions – In Cup

1. Place hot chocolate into serving cup, cover with boiling water for 15 seconds.
2. Steam milk to 65 - 70 °C for the finished hot chocolate(s)
3. Pour away excess water add a little hot milk to just cover chocolate, whisk to a smooth paste.
4. Add remainder of milk and whisk on stages



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