

Caramel Latte Hot Chocolate

Yield: 12 x 8 oz portions



Easy

For the hot chocolate

Ingredients	Amount
Whole Milk #1	3 liters (3000g)
Cocoa Powder	180 g
Sugar	120 g
Dark Chocolate	300 g

For the whipped cream

Ingredients	Amount
Itaberco Pronto Mousse Classic (PS-420)	50 g
Whole Milk	75 g
Heavy Cream 40%	750 g
Powdered Sugar	60 g
Itaberco Vanilla 1015	30 g

Sauce

Ingredients	Amount
Itaberco Caramel Latte Sauce (TS-1133)	100 g

buon appetito!

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Tools

- 1 Digital Gram Scale
- 2 Mixing bowl and whisk
- 3 Rubber spatula
- 4 Heavy bottom sauce pan
- 5 Piping bag with star tip

To Prepare

- 1 Mix whole milk and **Itaberco Pronto Mousse Classic (PS-420)** together, add heavy cream, powdered sugar, vanilla, and whip to medium peaks. Keep cold until needed.
- 2 Blend together sugar and cocoa powder.
- 3 Bring whole milk to a simmer. Whisk in sugar, cocoa powder, and dark chocolate. Simmer for 1 minute while stirring constantly, use a rubber spatula to scrape the sides and bottom of the pot.
- 4 Portion into cups, leave plenty of space for the whipped cream.
- 5 Pipe cream on top of the hot chocolate
- 6 Garnish with a liberal amount of **Itaberco Caramel Latte Sauce (TS-1133)**.

buon appetito!