



# 03

RECIPES  
& MORE



92% of specialty beverages (shakes, smoothies, specialty coffee) are topped. Elevate your beverages with the help of Ghirardelli's Sauces, Ground Chocolate Powders and Chocolate Chips.

QSR Magazine 2011 Top Concepts

# 6 WAYS TO MAKE a Mocha

Each recipe yields one 12-fl. oz. beverage.

## MELTED CHOCOLATE TRUFFLE MOCHA

4 Tbsp. Barista Dark Chocolate Mini Chips  
1-2 shots Espresso  
6 fl. oz. (177mL) Whole Milk  
1 dollop Whipped Cream (optional)  
½ Tbsp. (6g) Barista Dark Chocolate Mini Chips  
(for decorating)

1. Add chocolate to milk in a metal pitcher and steam to 160°F.
2. Add espresso and top with whipped cream and a sprinkle of Barista Dark Chocolate Mini Chips.

## DARK MOCHA

1 Tbsp. (6g) Majestic Cocoa Powder  
1 Tbsp. (11.5g) Sweet Ground Chocolate & Cocoa  
8 fl. oz. (237mL) Steamed Milk (2%)  
1-2 shots (20mL) Freshly Brewed Espresso  
1 Tbsp. Whipped Cream (optional)

1. Whisk together 3 fl. oz. of cold milk with Majestic Cocoa Powder and Sweet Ground Chocolate & Cocoa.
2. Add remaining 5 fl. oz. of milk to pitcher and steam.
3. Pour a freshly brewed shot of espresso into a cup and top off with the steamed milk.
4. Top with whipped cream and dust with Sweet Ground Chocolate & Cocoa.

## WHITE MOCHA

3 Tbsp. (33g) Sweet Ground White Chocolate Flavor Mix  
1-2 shots Espresso  
8 fl. oz. (237mL) Steamed Milk  
1 dollop Whipped Cream (optional)

1. Add Sweet Ground White Chocolate Flavor Mix to a mug and whisk in espresso until smooth.
2. Pour in steamed milk.
3. Decorate with whipped cream and a dusting of Sweet Ground White Chocolate Flavor Mix.

## SWEET GROUND MOCHA

3 Tbsp. (35g) Sweet Ground Chocolate & Cocoa  
1-2 shots Espresso  
8 fl. oz. (237mL) Steamed Milk  
1 dollop Whipped Cream (optional)

1. Add Sweet Ground Chocolate & Cocoa to a mug and whisk in espresso until smooth.
2. Pour in steamed milk.
3. Decorate with whipped cream and a dusting of Sweet Ground Chocolate & Cocoa.

## BLACK LABEL MOCHA

3 pumps (43g) Black Label Chocolate Sauce  
1-2 shots Espresso  
8 oz. (237mL) Steamed Milk  
1 dollop Whipped Cream (optional)  
1/2 Tbsp. (6g) Black Label Chocolate Sauce (for drizzling)

1. Dispense Black Label Chocolate Sauce into a mug.
2. Pour espresso and stir to dissolve.
3. Add milk and garnish with whipped cream and a drizzle of Black Label Chocolate Sauce.

## NAKED MOCHA

2 Tbsp. (12g) Majestic Cocoa Powder  
8 fl. oz. (237mL) Steamed Milk (2%)  
1-2 shots (20mL) Freshly Brewed Espresso  
1 Tbsp. Whipped Cream (optional)  
Sweetener of Choice (optional)

1. Whisk together 3 fl. oz. of cold milk and Majestic Cocoa Powder.
2. Add remaining 5 fl. oz. of milk to pitcher and steam.
3. Pour a freshly brewed shot of espresso into a cup and top off with the steamed milk.
4. Top with whipped cream and dust with cocoa powder.
5. Serve with customer's sweetener of choice.