

SIMPLY

Hearty HOT CHOCOLATES



*What's
inside...*

Flavour
SELECTION

Hot chocolate
MUST HAVES

Eat with
YOUR EYES

Pistachio
**HOT CHOCOLATE
RECIPE**

HOT CHOCOLATES *all year round*

Simply Hot Chocolates make it easy to create great tasting, rich hot chocolates all year round.

We suggest keeping our Drinking Chocolate as a standard base on any back bar as it's vegan, allergen free and has that delicious creamy flavour. Just combine with our flavoured syrups and sauces to make tasty custom drinks to order.



Vegetarian

All our hot chocolates are approved by the Vegetarian Society.



Nut free

Our hot chocolates are all produced in nut free factories and don't contain nuts.



Quality ingredients

We work hard to ensure all our ingredients are ethically sourced and of the highest quality.

Our **Dropissimo Chocolate Drops** are the perfect way to use a hot chocolate machine. Just melt the drops and keep warm until serving for a tasty European-style thick and rich chocolate drink.



FLAVOUR *Selection*



HOT CHOCOLATE *must haves*



Orange

A classic flavour combination, this hot chocolate is great in the **festive season** and all year round.



Ruby

This bright pink delight has a subtle undertone of berries, making it a great **romantic feature** in February.



White

Keep it simple with our **white chocolate curls** and topping sauce to really elevate this flavour.

Eat With Your Eyes

With TikTok and Instagram becoming increasingly more influential, toppings and garnishes have never been more important when making your drink stand out. Up to 40% of Gen Z now use social media as search engines to find their next edible treat, so presentation is key.

Our S'mores Hot Chocolate uses marshmallows, biscuit crumb and milk chocolate sauce to make this picture perfect, so try to include an array of textures and colours in your hot chocolate toppings and always think – would I share this on Instagram?

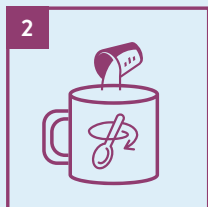
S'MORES HOT CHOCOLATE



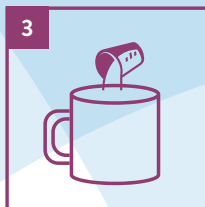
HOT CHOCOLATE *Recipe*



Add 2 scoops (34g) of Simply Hot Chocolate Powder and 2 pumps (15ml) of a Simply Syrup to a cup.



Add a small amount of steamed milk and stir into a paste.



Top with the rest of the steamed milk.



Decorate with whipped cream and Simply Toppings and Sauces.

Pistachio HOT CHOCOLATE *Recipe*



Ingredients

2 scoops (34g) Simply White Chocolate Powder 🥄

2 pumps (15ml) Simply Pistachio Syrup 🍷

Steamed milk 🥛

Whipped cream 🍌

Simply Pistachio Topping Sauce 🍷

Crushed pistachios 🥜

Instructions

- 1 Add the white chocolate powder and pistachio syrup to a cup.
- 2 Add a small amount of steamed milk and stir into a paste.
- 3 Top with the rest of the steamed milk.
- 4 Decorate with whipped cream, pistachio sauce and crushed pistachios.

For recipe inspiration and more find us on social

