


PERUVIAN DRINKING CHOCOLATE

"From Peru to you"



KING CITY COCOA

TO SERVE HOT: Take a jug and fill it with 200ml of milk and add 21g of chocolate. Steam with your espresso machine until hot approx 65 degrees. Alternatively heat the same amounts in a small saucepan and whisk until ideal temperature.

SYRUP: Mix chocolate to a 1:1 ratio with boiling water.

STORAGE: Store in a cool, dry place out of direct sunlight. Packed by weight not volume. Contents may settle in transit.



*CERTIFIED
ORGANIC
PRODUCT

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LA BEBIDA A LA PERUANO FINO CHOCOLATE