

Introducing
GHIRARDELLI
BARISTA DARK CHOCOLATE

A mocha doesn't get more intense than this...



Ghirardelli Barista Dark Chocolate is a new level of chocolate pleasure. Created specifically with chocolate lovers in mind, *Ghirardelli Barista Dark Chocolate* lets you make mochas or hot chocolates with the intense flavor and velvety texture of real Ghirardelli chocolate. Simply combine our specially developed dark chocolate mini chips with steamed milk and your gourmet espresso for a mocha beyond belief.

Distinguish yourself from the competition: immerse your customers in the real dark chocolate experience of *Ghirardelli Barista Dark Chocolate*.

To order your *free* sample of *Ghirardelli Barista Dark Chocolate*, please call: 1.800.877.9338 ext. 2627



MOMENTS OF TIMELESS PLEASURE™

GHIRARDELLI BARISTA DARK CHOCOLATE

Four recipes for intense chocolate pleasure

Important Preparation Guidelines/helpful hints!

- Steam using a gentle, clockwise, rolling swirl bringing mix to the correct temperature
- Stop steaming at approximately 150°
- Temperature will spike to between 160°F–165°F

When prepared properly there should be no chocolate residue on the bottom of the steaming pitcher and the blend will have a beautiful velvety foam on top.



PREMIUM MOCHA

4 level Tbsp. Ghirardelli
Barista Dark Chocolate
1–2 oz. shots of gourmet
espresso
6 fl. oz. of milk

Add 4 level Tbsp. of Ghirardelli
Barista Dark Chocolate and
6 oz. milk in a metal pitcher
and steam to 160°F; add 1–2 oz.
shots of espresso.

Top with whipped cream and
sprinkle with Ghirardelli Barista
Dark Chocolate or Ghirardelli
Sweet Ground Chocolate and
Cocoa Powder

Yields: 10–12 oz. drink

JAVA CHIP FRAPPÉ

¼ cup Ghirardelli Frappé –
Double Chocolate
or Classic White
½ cup milk
1 cup ice
1–2 shots of gourmet espresso
3–4 Tbsp. of Ghirardelli
Barista Dark Chocolate

Pour ice and milk into blender. Add
Frappé Classico beverage mix into
blender; blend for 10 seconds; add
Ghirardelli Barista Dark Chocolate
and pulse for 3–5 seconds.

PREMIUM DRINKING CHOCOLATE

4 level Tbsp. Ghirardelli
Barista Dark Chocolate
3 fl. oz. milk

Add 4 level Tbsp. of Ghirardelli
Barista Dark Chocolate and 3 oz.
milk in a metal pitcher and steam
to 160°F.

Top with whipped cream and
sprinkle with Ghirardelli Barista
Dark Chocolate or Ghirardelli
Sweet Ground Chocolate and
Cocoa Powder.

Yields: 6–8 oz. drink

HOT CHOCOLATE

4 level Tbsp. Ghirardelli
Barista Dark Chocolate
6 fl. oz. of milk

Add 4 level Tbsp. of Ghirardelli
Barista Dark Chocolate and 6 oz.
milk in a metal pitcher and steam
to 160°F.

Top with whipped cream and
sprinkle with Ghirardelli Barista
Dark Chocolate or Ghirardelli
Sweet Ground Chocolate and
Cocoa Powder

Yields: 10–12 oz. drink

CREATIVE OPTIONS

Try Ghirardelli Barista Dark
Chocolate as a topping for your
specialty drinks, blended drinks
and/or dessert toppings!

BARISTA DARK CHOCOLATE SPECIFICATIONS:

Case UPC#: 7-47599-64102-4

Case Specs: 11.375"L x 9.5"W x 4.875"H

Unit Net Weight: 10 lbs.

Gross Case Weight: 10.5 lbs.

Case Pack: 1

Pallet Pattern: 17 cases per layer,

8 layers = 136 cases per pallet

