



AWARD WINNING HOT CHOCOLATE

An easy to use single origin cocoa mix with a distinctive, rich flavor



THE FUTURE OF COCOA SINCE 1911

For over a century, deZaan's unmatched expertise and passion has continually set new standards of cocoa excellence. Crafted from 100% single origin cocoa from Ghana, deZaan's hot chocolate combines roasted cocoa, vanilla and caramel notes with a velvety chocolate finish.

KEY ATTRIBUTES

COCOA - VANILLA - CARAMEL

Suitable for vegetarians and vegans when made with plant based milk Gluten free • No preservatives or artificial flavors



PREPARATION METHODS

HOT CHOCOLATE

1.5oz 4 Tbsp + 7oz milk

INTENSE HOT CHOCOLATE

2oz 5 1/2 Tbsp + 7oz milk

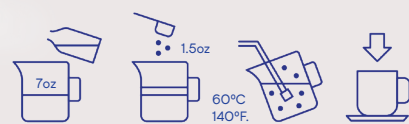
MILK RECOMMENDATIONS

Whole Milk, Oat Milk, Almond Milk

BARISTA

Blend 7oz of milk of your choice with 1.5oz of Hot Chocolate Mix.

Using the espresso machine steam wand, steam and stir to approx 60°C/140°F. Pour into cup and enjoy.

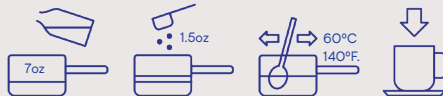


STOVE TOP

In a saucepan add 7oz of milk of your choice and 1.5oz of Hot Chocolate Mix.

Heat and stir thoroughly until combined. Continue stirring until warmed to approximately 60°C/140°F.

For a smooth frothy finish use an immersion blender.



SPECIFICATIONS

INGREDIENTS
sugar, fat reduced cocoa powder, cocoa mass, vanilla

SHELF LIFE
24 months from date of production

PACK / CASE
PACK: 2kg / 4.4lb bag
CASE: 2kg x 5

YIELD
2kg / 4.4lb bag of mix makes 3.2gal of hot chocolate



Stationsstraat 76
1541LJ Koog aan de Zaan
The Netherlands

Contact us at <https://dezaan.com>



@dezaancocoa
#thinkcocoa
#dezaancocoa
#dezaanhotchocolate

Carbon Black Cookie

COOKIES
351g All purpose flour
39g deZaan Carbon Black cocoa powder
9g Baking powder
3g Salt
227g Butter, soft
200g Granulated sugar
50g Egg
10g Vanilla extract

FILLING
230g Butter, soft
530g Confectioners' sugar
9g Vanilla bean paste
1g Salt

Sift the flour, Carbon Black, baking powder and salt together. Set aside.

Cream the butter and granulated sugar until light and fluffy. Add in the egg and vanilla. Mix to combine.

Add in the dry ingredients and mix on low until just combined. Do not over mix.

Divide the dough in two. Roll each portion between two pieces of parchment to 0.6cm thick.

Cut the dough into desired shape and size.

Chill the sheets until firm. This will make it easy to separate the pieces.

Place the cookies onto parchment-lined sheet trays 2.5 cm apart. Bake at 176°C/350°F for approximately 12-15 minutes.

To make the filling, combine the ingredients in the bowl of a stand mixer. With a paddle, cream until smooth.

Roll the batter out between two pieces of parchment to 0.6cm inch thick, wrap and freeze

Once firm, cut the filling the same size as your cookies.

Place the filling in between two pieces of cookies.

Peppermint Brownie

225g All purpose flour
113g deZaan Rich Terracotta cocoa powder
3g Salt
227g Butter
340g Sugar
5g Vanilla bean paste
6g Peppermint extract
200g Peppermint candy, crushed
170g Eggs

Melt the butter. Add vanilla bean paste, peppermint extract and sugar.

Add eggs, one at a time

Fold in the dry, sifted ingredients followed by half of the crushed peppermint candy.

Spread the batter into a sheet tray.

Bake at 180°C/350°F for approximately 40 minutes. Half way through the bake, sprinkle the remaining half of the peppermint candy on top.

Allow the brownies to cool before portioning into cubes for garnish.

Marshmallow Peaks

14g Gelatin
70g Water, cold
392g Granulated sugar
125g Water
25g deZaan Crimson Red cocoa powder
5g Vanilla bean paste
50g Water, ice cold

Bloom the gelatin in the 70 g cold water.

In a pot, combine the sugar, 125 g water, and Crimson Red cocoa powder. Whisk to combine. On high heat, cook to 115°C/240°F.

Place the cooked sugar in the bowl of a stand mixer with the bloomed gelatin. Whisk on high until light in color.

Add in the vanilla paste. Continue whisking until cool and holds its peaks

Place into a piping bag with a round tip

Spray a sheet tray with pan spray and place a parchment paper on top. Spray the top with a thin and even layer of pan spray. Pipe the marshmallow into little peaks.

Once the marshmallows are piped, sift the top with Crimson Red cocoa. Allow the marshmallows to set then toss to coat the bottoms.

Sift any excess cocoa powder off the marshmallows and reserve in an air tight container.

Cinnamon Tuile

170g All purpose flour
42g deZaan True Gold cocoa powder
8g Cinnamon powder
142g Confectioners' sugar
149g Butter
85g Honey
9g Vanilla paste
71g Egg whites

Pre heat the oven to 165°C/325°F.

Sift together the flour, True Gold, and cinnamon powder and set aside.

In a stand mixer, cream the confectioner's sugar, butter, honey and vanilla paste with the paddle attachment. Stream in the egg whites.

Mix in the sifted dry ingredients.

To make the filling, combine the ingredients in a blender.

Blend until smooth, approximately 8 minutes. Reserve in a piping bag.

On a silicone lined sheet tray, spread the cookie batter thin, into a 15cm by 10cm rectangle. Dust the top with True Gold and bake for 4 minutes.

As soon as the cookie comes out of the oven, flip the cookie over. Along the 15cm length of the cookie, pipe the filling in the center from one end to the other, leaving room on both sides. Place a long skewer on both ends of the cookie and roll inwards to form the cinnamon stick shape. Allow to cool and firm up before removing the sticks.



deZaan

HOT CHOCOLATE INSPIRATION



FOR THE TASTE OBSESSED



Roasted Marshmallow Hot Chocolate

500 g Marshmallow fluff (or marshmallow)
160 g Milk
28 g **deZaan Hot Chocolate Mix**
40 g Roasted marshmallow powder
Marshmallow*
Graham Cracker

Spread a thin layer of marshmallow fluff on a silicone mat lined tray.
Torch the top. Dehydrate at 93°C/200°F for 1.5 hours or until dry.

Add dehydrated fluff to blender and blend to fine powder.

Heat the milk to 65°C/149°F.

Blend in the deZaan Hot Chocolate Mix and roasted marshmallow powder until smooth.

Place torched marshmallow on top and sprinkle with crushed graham cracker crumbs.



Peppermint Brownie Hot Chocolate

188 g Whole milk
37 g **deZaan Hot Chocolate Mix**
2 g Peppermint extract
Marshmallows
Peppermint Brownie*
Crushed Peppermint Candy*

Heat the milk to 65°C/149°F.

Add deZaan Hot Chocolate Mix and peppermint extract and blend until smooth.

Top with marshmallows and brownie pieces and dust with crushed peppermint candy.

TIP
Serve with Peppermint Brownies



Pumpkin Spice Hot Chocolate

182 g Whole milk
37 g **deZaan Hot Chocolate Mix**
3 g Vanilla extract
5 g Pumpkin spice
Whipped cream
Pumpkin spice for dusting
Cinnamon Cookie*

Heat the milk to 65°C/149°F.

Blend in the deZaan Hot Chocolate Mix, vanilla extract, and pumpkin spice until smooth.

Top with a dollop of whipped cream and dust with pumpkin spice.

Serve with a cinnamon stick cookie.

TIP
Serve with True Gold Cinnamon Tuile



Dark & Stormy Hot Chocolate

84 g Whole milk
50 g Heavy cream
34 g **deZaan Hot Chocolate Mix**
32 g Dark rum
27 g Ginger lime syrup
Milk foam
Lime zest

Combine the milk, heavy cream and deZaan Hot Chocolate Mix in a pot. Heat to 65°C/149°F. Blend until smooth.

Pour into a serving cup and mix in the rum and ginger lime syrup. Stir to combine.

Top with milk foam. Using a micro plane, top the foam with lime zest.



Roasted Corn Hot Chocolate

ROASTED CORN MILK
180 g Whole milk
47 g **deZaan Hot Chocolate Mix**
1 g Cayenne pepper
1 g Cinnamon
8 g Honey
1 Corn on cob with husk

ASSEMBLY
180 g Roasted corn milk
Salted caramel
Vanilla whipped cream
Caramel popcorn

Grill corn (with husk) until charred and fully cooked. Remove husk and reserve, cut corn off cob.

In a pot, combine the milk, corn, cayenne pepper, cinnamon, honey and a few pieces of the husk. Bring to a boil. Turn off the heat, cover and let steep for about 30 minutes.

Remove the husk and discard.

Blend the mixture until smooth.

Strain and reserve the liquid.

Heat 180 g roasted corn milk to 65°C/149°F.

Blend in the deZaan Hot Chocolate Mix until smooth.

Drizzle the salted caramel on the interior of the serving glass and pour in the hot chocolate.

Top with a dollop of whipped cream and a few pieces of caramel popcorn.



Peanut Butter Hot Chocolate

189 g Whole milk
38 g **deZaan Hot Chocolate Mix**
28 g Salted Peanut Butter Sweet Cream
Marshmallow Peaks
Roasted peanuts
Caramel sauce
Cocoa nibs

SALTED PEANUT BUTTER SWEET CREAM

100 g creamy peanut butter
6 g vanilla paste
2 g salt
40 g powdered sugar
400 g heavy cream

Make the Salted Peanut Butter Sweet Cream by combining ingredients except the heavy cream to a thick paste.

Gradually mix in the heavy cream.

Whisk to a thick foam. Reserve chilled. It can be rewhipped if needed.

Heat the milk to 65°C/149°F. Blend in deZaan Hot Chocolate Mix until smooth.

Top with the Salted Peanut Butter Sweet Cream.

Garnish with marshmallow peaks, roasted peanuts, caramel sauce and cocoa nibs.



Cookies and Cream Shake

MAKES 12 OZ

COOKIE LAYER
177 g half and half
32 g **deZaan Hot Chocolate Mix**
19 g **deZaan Carbon Black cocoa powder**
55 g sugar
277 g ice

CREAM LAYER
80 g Vanilla ice cream
34 g Milk

TOPPINGS
Chocolate Sauce*
Carbon Black Cookie Crumble*

TIP
Serve with Carbon Black Sandwich Cookies



Heat approximately half of the half and half to 65°C/149°F.

Blend in deZaan Hot Chocolate Mix and deZaan Carbon Black cocoa powder.

Add remaining ice and half and half, blend until smooth.

In a separate container, blend ice cream and milk until smooth.

Layer the cookies and cream components in a chilled glass, starting and ending with the cookie layer.

Top with whipped cream and a drizzle of chocolate sauce and cookie crumbles.

Frozen Hot Chocolate

MAKES 10 OZ

52 g **65 g deZaan Hot Chocolate Mix**
80 g Heavy cream
112 g Crushed ice
40 g Vanilla ice cream
Vanilla whipped cream
Cocoa nibs
Gold leaf

Gently heat the heavy cream to 65°C/149°F.

Blend in the deZaan Hot Chocolate Mix until smooth and chill before using

Blend the chilled hot chocolate and crushed ice until smooth.

Portion ¾ of the drink into a tall serving glass. Blend the remaining mix with a 50 g scoop of vanilla ice cream. Pour this over the base to top off the glass

Once the frozen hot chocolate is blended and layered, top with whipped cream.

Garnish with cocoa nibs and gold leaf.



Iced Coffee with Chocolate Sweet Cream

CHOCOLATE SWEET CREAM
400 g Heavy cream
60 g Granulated sugar
2 g Salt
100 g Whole milk
10 g Vanilla bean paste
100 g **deZaan Hot Chocolate Mix**

Heat 200g of heavy cream, granulated sugar and salt to 65°C/149°F.

Blend in deZaan Hot Chocolate Mix and vanilla paste, combine with remaining heavy cream and whole milk, chill.

Once chilled, whisk in a stand mixer until it resembles a thick milkshake.

Add ice, cold brew and simple syrup to glass.

Top with chocolate sweet cream and dust with cocoa powder.

ASSEMBLY
150 g Ice
200 g Cold brew
27 g Vanilla simple syrup
70 g Chocolate Sweet Cream
Cocoa powder to dust

