

SINCE  1828

# VAN HOUTEN

CACAO PIONEERS



**REFRESHING  
SUMMER!**



THE SOLUTION YOU NEED

# VAN HOUTEN 5 COLOURS OF CHOCOLATE

## YOUR CUSTOMERS WANT A SUPERIOR EXPERIENCE

Consumers want more than an indulgent drink. They want sustainable, authentic, and sophisticated beverages. Like with single origin coffees they look for cocoa that has a unique story to tell. Ultimately, consumers expect a treat that delivers on sustainability, quality and taste. Van Houten Ground Chocolate is your answer!



## YOUR CUSTOMERS WANT MINDFUL INDULGENCE

They are conscious about what goes into their bodies and how it affects their mood and health. Their 'live consciously' mindset drives them towards products which are rich in nutrients.



## YOUR CUSTOMERS ARE LOOKING FOR A PERFECT FIT

A personalised approach is key. Customers expect their beverage to be a celebration for their unique taste buds. They want a cocoa solution that they won't be able to get anywhere else. Celebrate your uniqueness and that of your customers.



ICE LATTE

# LATTE RAFFAELLO

*Ice, ice, baby. Latte Raffaello it is a feast for the eyes and palate.*



**Van Houten Ground White Chocolate**  
VM-54625-V99  
750 g



**Bronze Metallic Chocrocks™**  
Mona Lisa®  
CHK-GL-22125E0-999  
0,6 kg



**Spring Leaves**  
Mona Lisa®  
CHW-PR-22612E0-999  
360 Pcs

## INGREDIENTS

- 250g coconut milk
- 35g Van Houten Ground White Chocolate
- 10 coffee ice cubes

## PREPARATION

- STEP 1** Heat the milk to 50°C, add chocolate and mix well.
- STEP 2** Pour over coffee ice cubes and decorate with Metallic Chocrocks™ and Spring Leaves.



ICE LATTE

# ICED CHOCOLATE AND CREAM

*A double shot of espresso made exceptionally smooth. Ready to experience a milk chocolate dream?*

## INGREDIENTS

- 40 ml double espresso
- 25 g Van Houten Ground Dark Chocolate
- 30 ml cream 34-36%
- ice cubes

## PREPARATION

- STEP 1** Mix espresso with chocolate.
- STEP 2** Pour cream on ice cubes and chocolate & coffee mixture, decorate with Gold Crispearl's and Slim Pencil Gold.



**Van Houten Ground Dark Chocolate**  
VM-54627-V99  
750 g



**Crisperal's™ Gold Mona Lisa®**  
CHF-CC-CCRIS0-02B  
0,8 kg



**Slim Pencils Gold**  
Mona Lisa®  
CHK-PC-22354E0-999  
200 pcs.



## FLAT WHITE

### INGREDIENTS

- 80g espresso
- 25g Van Houten Ground Dark Chocolate
- Ice cubes
- 50g Van Houten Ground Gold Chocolate
- 140g cream 34-36%
- 20g baileys

### PREPARATION

**STEP 1** Mix espresso with dark chocolate, pour into glass, add ice cubes and 40g of cream.

**STEP 2** Heat the remaining cream to 45°C and mix with gold chocolate, add to previous mixture and mix. Decorate with Butter Curly, Gold Flower and cocoa powder.

# FLAT BAILEYS

For after-hours or as a tasty apéritif. Enjoy a chocolate drink as you've never experienced one before.



"Marbled Butter Curly  
Mona Lisa®"  
CHX-DE-19931E0-999  
200 pcs



"Gold Flowers  
Mona Lisa®"  
CHD-PS-22596E0-999  
308 pcs



Van Houten Ground Dark  
Chocolate  
VM-54627-V99  
750 g



Van Houten Ground  
Gold Chocolate  
VM-54623-V99  
750 g



## FRAPPÉ

# A CHILLY BEAT

### INGREDIENTS

- 50g Van Houten Ground Ruby Chocolate
- 50g hot water
- 100g beetroot juice
- 30g lime juice
- 30g raspberry syrup
- Ice cubes

### PREPARATION

**STEP 1** Mix water with chocolate, add beetroot and lime juice, raspberry syrup and mix well.

**STEP 2** Pour on ice cubes and decorate with Ruby Crisperal's and Painted Heart.



Van Houten Ground  
Ruby Chocolate  
VM-54621-V99  
750 g



Crisperal's™ Ruby  
Mona Lisa®  
CHR-CC-2CRISE0-02B  
0,8 kg



Painted Heart  
Mona Lisa®  
CHW-PS-22545E0-99  
154 pcs



## CHOCOLATE SHAKE

# MAKE CHOCOLATE NOT WAR



Van Houten Ground Ruby Chocolate  
VM-54621-V99  
750 g



“Strawberry Meringue Drops  
Mona Lisa®”  
COF-DR-6104-EX-999  
0,28 kg



Unicorn  
Mona Lisa®  
CHW-25-22611E0-999  
210 PCS

### INGREDIENTS

- 50g Van Houten Ground Ruby Chocolate
- 30g hot milk
- 120g cold milk
- 10g cherry surup
- Ice cubes

### PREPARATION

- STEP 1** Combine the Van Houten ruby Chocolate Drink Powder and the hot milk and stir to form a paste.
- STEP 2** Add the cold milk and the syrup to a shaker, fill with ice cubes, and shake. Strain into the glass.
- STEP 3** Decorate with strawberry Mini Strawberry Meringues and Unicorn Mona Lisa®.



## MOKKA ICE

# FREDDO GOLD MOKKA



Van Houten Ground Gold Chocolate  
VM-54623-V99  
750 g



Amaretti  
Mona Lisa®  
BIN-DR-2597-EX-80A  
1.5 KG



Gold Leaves  
Mona Lisa®  
CLR-DC-GOLD03-999  
25 arkuszy

### INGREDIENTS

- 35 g Van Houten Ground Gold Chocolate
- 80g espresso
- 90g cold milk
- Ice cubes
- whipped cream

### PREPARATION

- STEP 1** Mix chocolate, espresso, milk, ice cubes and blend.
- STEP 2** Pour into glass and decorate with whipped cream, Amaretti and Gold Leaves.





FLAT WHITE

# BIG SMOKE

## INGREDIENTS

- 20g Van Houten Ground Dark Chocolate
- 15g coconut puree
- 200g soy milk
- 40g espresso
- Ice cubes

## PREPARATION

- STEP 1** Heat the puree and combine with chocolate, add remaining ingredients and blend (you can add few ice cubes).
- STEP 2** Pour over ice cubes and decorate with cocoa nibs Callebaut® and Chocolate Cake Top S.



Van Houten Ground Dark  
Chocolate  
VM-54627-V99  
750 g



Cocoa Nibs Callebaut®  
NIBS-S502-X47  
800 g



Chocolate Mini Cake Tops  
Mona Lisa®  
CHD-GD-1983EO-999  
195 pcs





FRAPPÉ

# REFRESHING FRAPPE ANYONE?

„Indulgent and fresh frappe in 5 colours of chocolate.  
Serve new drink in town!”

## INGREDIENTS

- 80g Chosen ground chocolate Van Houten
- 75g cream 30-32%
- 80g milk
- 150g ice cubes

## PREPARATION

- STEP 1** Boil cream, add chocolate and mix well.
- STEP 2** Add the remaining ingredients and mix well with stick blender or thermomix, alternatively you can use shaker.
- STEP 3** Pour into glas and decorate.



# 5 DIFFERENT COLOURS OF INDULGENCE

- ✓ REAL GROUND CHOCOLATE
- ✓ MADE FROM SUSTAINABLY SOURCED COCOA
- ✓ DESIGNED AND ENDORSED BY TOP CHEFS AND BARISTAS
- ✓ FOR HOT AND COLD DRINKS
- ✓ ON TREND WITH CONSUMER NEEDS
- ✓ USE THE MILK OF YOUR CHOICE, DAIRY OR PLANT-BASED
- ✓ PREPARE WITH EASE AND SPEED
- ✓ EXCELLENT SOLUBILITY
- ✓ PREMIUM CHANGING POSSIBILITIES
- ✓ FOR MANUAL PREPARATION



## DARK

**INTENSELY DARK AND BITTER WITH ROASTED NOTES**

Mindfully indulgent. Good for you, good for the planet and perfectly suited for latte art.

VM-54627-V99  
750 g box

## MILK

**SMOOTH AND BALANCED WITH NOTES OF VANILLA**

A milk chocolate dream – the ultimate crowd pleaser.

VM-54626-V99  
750 g box

## WHITE

**RICH AND SWEET WITH HINTS OF VANILLA AND CARAMEL**

Intense indulgence with a velvety mouthfeel, perfect to mix with espresso.

VM-54625-V99  
750 g box



## RUBY

**INTENSE FRUITINESS WITH FRESH SOUR NOTES**

The 4th type of chocolate, made with ruby cocoa beans and filled with intense fruitiness and fresh sour notes.

VM-54621-V99  
750 g box

## GOLD

**CARAMEL CHOCOLATE WITH NOTES OF TOFFEE, BUTTER AND CREAM**

Nostalgic flavours are back. The 5th colour of chocolate is here to provide a whole new level of comfort.

VM-54623-V99  
750 g box



**VAN HOUTEN 5 COLOURS OF GROUND CHOCOLATE FOR DRINKS ARE PART OF COCOA HORIZONS**



# MoNA LISA®

## EXPERIENCE THE FREEDOM OF TOTAL CREATIVITY

*Innovative specialty decoration products, designed to turn your everyday creations  
into extraordinary delights.*

*The only chocolate 3D printing studio where we turn your designs into tangible  
and delicious chocolate creations at scale.*

### WE MAKE YOUR BUSY LIVES EASIER

*„For chefs and artisans, every minute counts. That’s why you find everything you need in our  
collections: from sprinkles to colors, from shapes to the highest level of personalisation. Count on us for  
the widest range of decorations in the market.”*

### WE WATCH OVER QUALITY IN EVERY DETAIL

*We only work with premium quality chocolate and other ingredients. We use advanced production  
techniques, to give every decoration the perfect looks and shine your creativity deserves. And we pack  
with care, to get your decorations delivered in impeccable shape – wherever you are in the world.*





**MARBLED CHOCOLATE BUTTERCURLIES**  
CHX-DE-19931E0-999  
200 pcs



**WHITE CHOCOLATE BUTTERCURLIES**  
CHX-DE-19931E0-999  
200 pcs



**GOLDIE FLOWERS**  
CHD-PS-22596E0-999  
308 pcs



**AMARETTI DROPS**  
BIN-DR-2597-EX-80A  
1.5 KG



**MERINGUE DROPS**  
COW-DR-3015-EX-999  
0,35 kg



**STRAWBERRY MERINGUE DROPS**  
COF-DR-6104-EX-999  
0,28 kg



**DARK POPPING CANDY**  
CHD-PN-6330-EX-999  
0,65 kg



**MILK POPPING CANDY**  
CHM-PN-6329-EX-999  
0,65 kg



**DARK CHOCOLATE BUTTERCURLIES**  
CHD-DE-19933E0-999  
200 pcs



**SUNNY FLOWERS**  
CHW-PR-22610E0-999  
240 pcs



**FLORAL BUTTERFLY**  
CHW-PS-22543E0-999  
196 pcs



**SPRING LEAVES**  
CHW-PR-22612E0-999  
360 pcs



**MINI CHOCOLATE CRISPEARLS™**  
CHX-CC-MCRISE0-999  
0,8 kg



**GOLD METALLIC CHOCROCKS™**  
CHK-GL-22126E0-999  
0,6 kg



**BRONZE METALLIC CHOCROCKS™**  
CHK-GL-22125E0-999  
0,6 kg



**SCARLET METALLIC FLAKES**  
CHK-VS-22124E0-999  
0,6 kg



**COCOA NIBS CALLEBAUT**  
NIBS-S502-X47  
800 g



**DARK CHOCOLATE MINI CAKE TOPS**  
CHD-GD-1983E0-999  
195 pcs



**UNICORN SEAL**  
CHW-25-22611E0-999  
210 pcs



**PAINTED HEART**  
CHW-PS-22545E0-999  
154 pcs



**GOLD SALTED CARAMEL CRISPEARLS™**  
CHF-CC-CCRISE0-02B  
0,8 kg



**RUBY CRISPEARLS™**  
CHR-CC-2CRISE0-02B  
0,8 kg



**DARK CHOCOLATE CRISPEARLS™**  
CHD-CC-CRISPE0-02B  
0,8 kg



**MILK CHOCOLATE CRISPEARLS™**  
CHM-CC-CRISPE0-02B  
0,8 kg



**WHITE CHOCOLATE CRISPEARLS™**  
CHW-CC-CRISPE0-02B  
0,8 kg



**SLIM PENCILS GOLD CARAMEL**  
CHK-PC-22354E0-999  
200 pcs



**SLIM PENCILS DARK CHOCOLATE**  
CHD-PC-22353E0-999  
200 pcs



**SILVER LEAVES**  
CLR-22595-999  
25 pcs



**GOLD LEAVES**  
CLR-DC-GOLD03-999  
25 pcs



**DARK CHOCOLATE JURA WAVES**  
CHW-PS-19830E0-999  
150 pcs



**WHITE CHOCOLATE JURA WAVES**  
CHW-PS-19831E0-999  
150 pcs

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SCAN FOR MORE INSPIRING RECIPES



[WWW.VANHOUTENDRINKS.COM](http://WWW.VANHOUTENDRINKS.COM)  @vanhouten\_drinks  @vanhoutendrinks

Barry Callebaut Polska Sp.zo.o., ul. Nowy Józefów 36, 94-406, Łódź, Polska  
[gourmet\\_polska@barry-callebaut.com](mailto:gourmet_polska@barry-callebaut.com)