

SINCE  1828

**VAN HOUTEN**

CACAO PIONEERS



**WINTER  
WARM UP!**



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.





HOT DRINK

# HOLIDAY HOT CHOCOLATE

RESPONSE TO THE NEED FOR THE BEST EXPERIENCES AND A HOLISTIC LIFESTYLE

Indulgent dark chocolate with spices and maple syrup.

## INGREDIENTS

- 230 ml of milk
- 30 g of Ground Dark Chocolate Van Houten VM-54627-V99
- 1 small teaspoon of ground nutmeg
- 10 ml of maple syrup
- a pinch of cinnamon

## PREPARATION

- STEP 1** Combine the Drinking Chocolate Powder - Van Houten - dark, ground nutmeg, and maple syrup.
- STEP 2** Heat the milk and add it to the mixture.



**Holly leaf**  
CHX-PR-19900E0-999  
240 pcs



**Thin Pencils Dark Chocolate**  
CHD-PC-22353E0-999  
200 pcs



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



HOT DRINK

# GREEN HOT CHOCOLATE

RESPONSE TO THE NEED FOR THE BEST EXPERIENCES

Nostalgia and Chocolate Mania.

## INGREDIENTS

- 230 ml of milk
- 30 g of Ground White Chocolate Van Houten VM-54625-V99
- 3 g of matcha green tea powder

## PREPARATION

- STEP 1** Mix and heat all the ingredients.
- STEP 2** Sprinkle with matcha tea.



**Jura Wave Square White Chocolate**  
CHW-PS-19831E0-999  
150 pcs

## DECORATIONS

- Rose Petals



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







HOT DRINK

# RED COCONUT

RESPONSE TO THE NEED FOR A VEGAN LIFESTYLE

Coconut, turmeric and dark chocolate  
- pure explosion on your taste buds.

## INGREDIENTS

- 2 teaspoons of Drinking Chocolate Powder - Van Houten - dark,
- 1 teaspoon of turmeric
- 1 tablespoon of maple syrup or honey
- 200 ml of coconut milk

## PREPARATION

STEP 1 Mix and heat all the ingredients.



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



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



HOT DRINK

# HOT GINGER

RESPONSE TO THE NEED FOR A VEGAN LIFESTYLE

Spices and sweetness of honey - pure indulgence!

## INGREDIENTS

- 20g Drinking Chocolate Powder - Van Houten - dark
- 1/2 tablespoon fresh ginger
- 1 tablespoon maple syrup or honey
- 200 ml almond milk
- a pinch of cinnamon

## PREPARATION

STEP 1 Mix and heat all the ingredients.



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



Crisperal's™ Dark  
CHD-CC-CRISPE0-02B  
0,8 kg







HOT DRINK

# HOT PASSION FRUIT

RESPONSE TO THE NEED FOR THE BEST EXPERIENCE

Combination of passion fruit strong taste and delicacy of milk chocolate.

## INGREDIENTS

- 150 ml of milk
- 10 gl of pure passion fruit syrup
- 30 gl of Van Houten Ground Milk Chocolate 750g VM-54626-V99

## PREPARATION

- STEP 1** Mix passion fruit syrup with Van Houten milk chocolate drinking powder.
- STEP 2** Heat the milk to 55°C.
- STEP 3** Pour the frothed milk into the passion fruit mixture



Ground Milk Chocolate  
VM-54626-V99  
750 g



HOT DRINK

# HOT CHOCOPRESSO

RESPONSE TO THE NEED FOR THE BEST EXPERIENCE

Coffee and chocolate  
- match made in heaven!

## INGREDIENTS

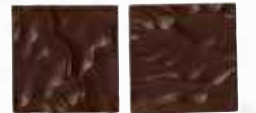
- 1 double espresso
- 10 g of Drinking Chocolate Powder - Van Houten - dark, VM-54627-V99
- Whisky glass

## PREPARATION

- STEP 1** Mix all the ingredients.
- STEP 2** Serve in a whiskey glass.



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



Jura Wave Square  
Dark Chocolate  
CHW-PS-19830E0-999  
150 pcs







HOT DRINK

# SQUIRREL'S DELIGHT

RESPONSE TO THE NEED FOR THE BEST EXPERIENCE

*Nuts and chocolate - ideal combination!*

## INGREDIENTS

- 200 ml of milk
- 50 g of Van Houten Ground Milk Chocolate drinking powder 750g VM-54626-V99
- ½ liter of heavy cream

## PREPARATION

- STEP 1** Mix and froth the milk and Van Houten Spécial Bar chocolate. Pour it into a glass.
- STEP 2** Pour the cream into a whipped cream dispenser. Prepare whipped cream.
- STEP 3** Sprinkle with Mona Lisa® Crispearls™ in Dark Chocolate and hazelnuts.

## DECORATIONS

- Crispearls™ Salted Caramel Mona Lisa®  
CODE: CHF-CC-CCRISE0-02B
- Hazelnuts and jest
- Jura Wave Square Dark Chocolate



Ground Milk Chocolate  
Van Houten  
VM-54626-V99  
750 g



Jura Wave Square  
Dark Chocolate  
CHW-PS-19830E0-999  
150 pcs



Crispearls™ Caramel  
CHF-CC-CCRISE0-02B  
0,8 kg



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HOT DRINK

# SANTA CLAUS COOKIE

RESPONSE TO THE NEED FOR THE BEST EXPERIENCE

*Perfect chocolate for winter evenings!*

## INGREDIENTS

- 2 espresso coffee
- 50 g Van Houten Ground Dark Chocolate VM-54627-V99
- 200 ml of milk
- ½ l cream 36%
- 4 teaspoons of almond paste Callebaut Prama-T14

## PREPARATION

- STEP 1** Pour the espresso over the Van Houten Ground Dark Chocolate.
- STEP 2** Add milk and froth.
- STEP 3** Add cream using a whipped cream dispenser and top with the almond paste Callebaut.
- STEP 4** Sprinkle with Caramel Blossoms Mona Lisa® and cinnamon.

## DECORATIONS

- Caramel blossoms Mona Lisa® CHF-BS-22214E0-74A
- Cinnamon powder



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



Caramel blossoms  
Mona Lisa®  
CHF-BS-22214E0-74A  
2,5 kg



Santa's belt  
CHW-PS-22551E0-999  
126 pcs



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HOT DRINK

# AFFOGATO FROM TITANIC

RESPONSE TO THE NEED FOR HEDONISTIC INDULGENCE

*New flavor of salted caramel and coffee.*

## INGREDIENTS

- 250 ml of full-fat milk
- 75 g of Van Houten Ground Gold Chocolate VM-54623-V99
- 2 shots of espresso

## DECORATIONS

- Chocolate dome Mona Lisa® made of Dark Chocolate CHD-CM-21428E0-999
- 1 large scoop of vanilla ice cream
- Crispearls™ Caramel CHF-CC-CCRISE0-02B

## PREPARATION

- STEP 1** Prepare a drink from the chocolate and milk, top it with frothed milk.
- STEP 2** Pour in the espresso.
- STEP 3** Place vanilla ice cream in a Mona Lisa® Chocolate dome and set it in the drink.



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



Crispearl's™ Caramel  
CHF-CC-CCRISE0-02B  
0,8 kg



Mona Lisa® Dome  
Dark Chocolate  
CHD-CM-21428E0-999  
750 g



HOT DRINK

# MOCHA WITH WHITE CHOCOLATE

RESPONSE TO THE NEED FOR THE BEST EXPERIENCE

*Coffee and sweetness of white chocolate - perfect match!*

## INGREDIENTS

- 130 ml of milk
- 35 g of Van Houten Ground White Chocolate VM-54625-V99
- 2 shots of espresso

## PREPARATION

- STEP 1** Mix the espresso with Ground White Chocolate Van Houten.
- STEP 2** Top it with frothed milk.



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



Chocolate Circle S  
Mona Lisa®  
CHD-GD-1983E0-999  
195 pcs





# 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



RECIPES CREATED IN COLLABORATION WITH ASTERIA COFFEE ROASTERY AND BARISTA: HUBERT BLECHOWSKI



## 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.*







**White Chocolate Star S**  
CHW-PR-19903E0-9999  
270 pcs



**White Chocolate Star XL**  
CHW-PR-19902E0-999  
75 pcs



**Dark Chocolate Star S**  
CHD-PR-19893E0-999  
270 pcs



**Dark Chocolate Star XL**  
CHD-PR-19892E0-999  
75 pcs



**Mini Meringue drops white**  
COW-DR-3015-EX-999  
0,35 kg



**Mini Strawberry Meringues**  
COF-DR-6104-EX-999  
0,28 kg



**Popping candy in dark chocolate**  
CHD-PN-6330-EX-999  
0,65 kg



**Popping candy in milk chocolate**  
CHM-PN-6329-EX-999  
0,65 kg



**Amaretti**  
BIN-DR-2597-EX-80A  
1.5 KG



**Holly leaf**  
CHX-PR-19900E0-999  
240 pcs



**Santa's belt**  
CHW-PS-22551E0-999  
126 pcs



**Dark Chocolate Dome**  
CHD-CM-21428E0-999  
750 g



**Mini crispearls - mix. in dark, mil and white chocolate**  
CHX-CC-MCRISE0-999  
0,8 kg



**Metallic sprinkles Golden Chocrocks**  
CHK-GL-22126E0-999  
0,6 kg



**Metallic sprinkles Bronze Chocrocks**  
CHK-GL-22125E0-999  
0,6 kg



**Metallic sprinkles Copper Chocrocks**  
CHK-VS-22124E0-999  
0,6 kg



**Cocoa Nibs Callebaut**  
NIBS-S502-X47  
800 g



**Chocolate Circleo S**  
CHD-GD-1983E0-999  
195 pcs



**Blossoms Caramel Mona Lisa®**  
CHF-BS-22214E0-74A  
2,5 kg



**Crisperal's™ Caramel**  
CHF-CC-CCRISE0-02B  
0,8 kg



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



**Crisperal's™ Dark**  
CHD-CC-CRISPE0-02B  
0,8 kg



**Crisperal's™ Milk**  
CHM-CC-CRISPE0-02B  
0,8 kg



**Crisperal's™ White**  
CHW-CC-CRISPE0-02B  
0,8 kg



**Thin Pencils Gold**  
CHK-PC-22354E0-999  
200 pcs



**Thin Pencils Dark chocolate**  
CHD-PC-22353E0-999  
200 pcs



**Edible Silver Leaves**  
CLR-22595-999  
25 sheets



**Edible Gold Leaves**  
CLR-DC-GOLD03-999  
25 sheets



**Jura Wave Square Dark Chocolate**  
CHW-PS-19830E0-999  
150 pcs



**Jura Wave Square White Chocolate**  
CHW-PS-19831E0-999  
150 pcs



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# VAN HOUTEN

CACAO PIONEERS



SCAN FOR MORE RECIPES



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

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