



CORTINA ITALIAN HOT CHOCOLATE

Since 1968, with the best 22/24 Fair-trade and Rainforest Cocoa.

Powder preparation for Italian Hot Chocolate
Available in over **22 different flavors**.



9 GOOD REASONS TO CHOOSE CORTINA ITALIAN HOT CHOCOLATE

1. The highest Dutch cocoa quality (22/24)
2. Only 4 ingredients
3. Vegan
4. Gluten free and Lactose free
5. No GMO
6. Without dyes and preservatives
7. No hydrogenated fats, No palm oil
8. Without added salt
9. Cocoa powder certified **Rainforest Alliance, UTZ, and Fairtrade**

22 DIFFERENT FLAVORS



1. Classic
2. Extra Dark
3. White
4. Coffee
5. Hazelnut
6. Nougat
7. Amaretto
8. Marron Glacé
9. Chilly Pepper
10. Coconut
11. Gianduia
12. Rhum
13. Milk
14. Orange and Cinnamon
15. Mint
16. Strawberry
17. Cannabis (*)
18. Ginger
19. White chocolate with Coconut flakes
20. Caramel
21. White chocolate with Hazelnut
22. Eggnog

(*)no contain THC and CBD

Cortina hot chocolate - Packaging:

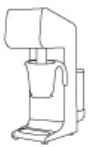
- Display case containing 15 single serving sachets 30g of the same flavour.
- Nr. 12 cases for each box
- Shelf life: 36 month at room temperature in a dry place.



HOW TO PREPARE:

• With a single serving chocolate machine

Pour 30g of chocolate powder (one single serving sachet) in a pot with 100 ml of milk. Pour the mix into the chocolate machine and press the cooking button. After 15" the hot chocolate is ready to be served.



+



+



=



Single serving chocolate machine

single serving sachet 30g

100 ml of milk

one cup

• With the steamer of the coffee machine

In a pot mix the content of one single serving sachet 30g with 100 ml of milk. Boil slowly stirring the chocolate with a spoon until the desired texture is reached. For a more drinkable hot chocolate (more liquid) use 140/160 ml of milk.



Mix the content of a sachet (30g) with cow or vegetal milk

[click to see the video](#)



+



+



=



Coffee machine steamer

30g single serving sachet

100 ml of milk

one cup

• With a Microwave or a Pot

Mix the content of a 30g single serving sachet with 100/120 ml of milk. Cook slowly using the microwave at medium power or boiling in a pot. During cooking stir the chocolate with a spoon until the desired texture is reached. For a more liquid chocolate increase the quantity of milk up to 160/180 ml.



www.almar.it