



Hot Cocoa

IDEA BOOK



THE CASE FOR

Hot Cocoa

If you have hot cocoa mix in-house,
make sure you're not missing out
on its full profit potential.

Hot cocoa is much more than just a cold-weather alternative to coffee and tea. In fact, it can be served hot or cold, mixed up into signature beverages capable of commanding attention from customers—and premium pricing. It can also be incorporated into both sweet and savory food items.

According to Datassential, 81% of consumers love or like hot chocolate, yet it's only on 16.4% of US menus. Considering that this beverage is often marketed to children, that's a lot of missed sales opportunity.

Because of all the different kinds available—milk chocolate, dark chocolate, Mexican, premium branded—cocoa is an operationally versatile product with multiple menu applications, including in savory recipes calling for chocolate (such as mole), indulgent breakfast specialties, and of course desserts.

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NESTLÉ® Abuelita Authentic Mexican Style Hot Chocolate Mix Breakfast Shake

10 PORTIONS | This rich combination of Mexican style hot chocolate mix, oats, and banana makes for a hearty morning beverage, snack, or meal replacement.

INGREDIENTS

2 cups Nestlé Abuelita Authentic Mexican Style Hot Chocolate Mix, bulk

10 cups Milk, skim

1 cup Oats, old fashioned

10 ea Banana, frozen

METHOD

- 1** Combine all ingredients into a blender.
- 2** Blend on high until smooth, about 15 seconds.

For one serving: Follow steps 1 & 2 and pour 12 oz into a drinking glass to serve.



NESTLÉ® Dark Chocolate Flavor Hot Cocoa Mix® Bacon Waffle

20 PORTIONS | Crisp bacon and coffee bring surprising sophistication to a sweet waffle that's equally at home on a brunch menu or for dessert.

INGREDIENTS

7 ½ cups Waffle mix, prepared

¾ cup Bacon, precooked, crumbled

10 ea Nestlé Dark Chocolate Flavor Hot Cocoa Mix, packet

1 ½ cup Mini chocolate morsels, divided

1 ½ cup Heavy cream

3 Tbsp Coffee-mate® French Vanilla Liquid Creamer Concentrate

6 ½ Tbsp NESCAFÉ Taster's Choice® House Blend Instant Coffee, prepared

METHOD

- 1** Combine waffle mix, crumbled bacon, cocoa mix, and ¾ cup of mini chocolate chips in small bowl. Whisk to combine.
- 2** In a small bowl, using a wire whisk, whip 1 cup heavy cream until it reaches stiff peaks. Fold in Coffee-mate concentrate. Set aside.
- 3** In a small saucepan, combine coffee, remaining ¾ cup of mini chocolate chips, and remaining ½ cup of heavy cream. Whisk on low heat until sauce is thick and warm.

Serve waffle with fresh berries or banana slices.

For one serving (2 waffles):

- 1** Using a waffle iron, spray with non-stick spray, and pour ¾ cup (175.5 g) of waffle batter to make 2 waffles. When done, cover waffles to keep warm and set aside.
- 2** To assemble waffle: Top with 1 Tbsp of Coffee-mate whipped cream, bacon bits, and drizzle with 1 Tbsp of coffee chocolate syrup.



NESTLÉ® Abuelita Authentic Mexican Style Hot Chocolate Mix Mole Carne Tacos

10 PORTIONS | Complex mole sauce has a reputation for being difficult to pull off in the typical foodservice kitchen, but Mexican style hot chocolate mix provides a flavorful shortcut.

INGREDIENTS

1 ¾ cups Nestlé Abuelita Authentic Mexican Style Hot Chocolate Mix, bulk

3 ½ cups Onion, chopped

2 Tbsp Garlic, minced

1 Tbsp Beef base

7 Tbsp Tomato paste

1 ¾ cups Cherries, dried, chopped

5 Tbsp Chipotle in adobo

3 ½ Tsp Oregano, dried

1 ¾ Tsp Paprika, smoked

5 ¼ cups Water, hot

7 Tbsp Oil, canola

8 ¾ lbs Beef, short ribs, english style, 2 inches long

9 oz Vinegar, apple cider

38 oz Wine, red

30 ea Tortillas, white corn, grilled

METHOD

- 1** Preheat oven to 300 degrees Fahrenheit.
- 2** Combine Nestlé Abuelita Authentic Mexican Style Hot Chocolate Mix, onion, garlic, beef base, tomato paste, dried cherries, chipotle in adobo, oregano, paprika, and hot water in blender.
- 3** Blend until smooth and set aside.
- 4** Heat canola oil in a large dutch oven over medium high heat. Season beef ribs with salt and pepper.
- 5** Working in two batches, sear beef on all sides for about two minutes. Transfer them to a plate.
- 6** When all the beef is seared, add them back to the dutch oven, covering them with the mole sauce, apple cider vinegar, and wine.
- 7** Braise the beef in the oven for about 2–2 ½ hours, or until the short ribs are tender and have fallen off the bone.
- 8** Remove ribs from sauce and discard the bones and fat. Shred the meat into a bowl, adding sauce and mixing thoroughly.
- 9** To assemble tacos, lay out 3 grilled tortillas, spoon 2.5 oz (¼ cup) of meat and sauce onto each tortilla, and serve with a wedge of lime.

Garnish with toppings such as: pickled red onion, cilantro sprigs, avocado crema, or thinly sliced radishes.



NESTLÉ® Dark Chocolate Flavor Hot Cocoa Mix® Ganache Tart

10 PORTIONS | A stunning chocolate specialty dessert is a piece of cake starting with dark chocolate flavor hot cocoa mix.

INGREDIENTS

10 ea Sugar dough shell, premade

1 ¼ cups Nestlé Dark Chocolate Flavor Hot Cocoa Mix

3 ¾ cups Heavy cream, hot

10 Tbsp Butter

7 ½ cups Dark chocolate morsels

METHOD

- 1** Spray a 6" tart shell mold.
- 2** Roll out crust to about a ¼" thickness, then fill tart shell molds. Trim excess dough. Freeze dough for 10 minutes.
- 3** Preheat oven to 325°F.
- 4** Cover shells with aluminum foil, then bake for 10 minutes. Remove aluminum foil and bake for another 5–10 minutes, or until golden brown.
- 5** Let cool before filling.
- 6** To make filling, in a food processor, chop up dark chocolate morsels. Pour hot cream and Nestlé Dark Chocolate Flavor Hot Cocoa Mix into the processor. Blend completely.
- 7** Add butter and blend completely.
- 8** Pour or pipe filling into each chilled tart shell.
- 9** Garnish with desired toppings.
- 10** Serve chilled.



Honey Lavender NESTLÉ® Milk Chocolate Flavor Hot Cocoa Mix Mocha

10 PORTIONS | Definitely for grownups, hot cocoa becomes an indulgent treat with the addition of coffee, honey, vanilla, heavy cream, and the unusual touch of lavender.

INGREDIENTS

2 Tbsp Lavender, dried

½ cup Water

½ cup Honey

10 cups Milk, whole, hot

5 ea Nestlé® Milk Chocolate Flavor Hot Cocoa Mix,® packet

10 Tbsp Lavender infused honey syrup

1 ¼ cup NESCAFÉ Taster's Choice® House Blend Instant Coffee

1 cup Heavy cream

1 Tbsp Lavender infused honey syrup

1 Tbsp Vanilla bean paste

METHOD

- 1** To make lavender infused honey syrup, heat honey and water together. Add lavender and let steep for 1 hour.
- 2** Strain out lavender pods, then store in refrigerator.
- 3** Combine hot milk with Nestlé Milk Chocolate Flavor Hot Cocoa Mix, lavender infused honey syrup, and NESCAFÉ Taster's Choice House Blend Instant Coffee.
- 4** Whip heavy cream with lavender infused honey syrup and vanilla bean paste.
- 5** To build, pour 12 oz of mocha mix and top with 1 oz whipped cream.
- 6** Serve hot.

More Ideas for Hot Cocoa



1. Add peppermint flavoring or schnapps to hot cocoa mix for an after-dinner beverage.
2. Serve Mexican style hot chocolate with churros or beignets for dunking.
3. Give brownies an interesting twist using Mexican style hot chocolate mix.
4. Make chocolate chip cookies with milk or dark chocolate cocoa mix.
5. Swap espresso with hot cocoa mix in the classic Italian affogato (“drowning” vanilla or another flavor gelato in the hot liquid).
6. Build depth in a meat rub or barbecue sauce with dark chocolate cocoa mix.
7. Add hot cocoa mix to the batter of a frosting-spiraled cake roll or a classic pound cake.
8. Craft a hot chocolate cheesecake using hot cocoa mix in both the batter and the crust.
9. Melt chopped chocolate and cocoa mix together, then blend with milk and ice for frozen hot chocolate, garnished with whipped cream and chocolate shavings.
10. Add Mexican style hot chocolate to chili.



ABOUT Nestlé Hot Cocoa

Made with real Nestlé cocoa using sustainably sourced cocoa beans, Nestlé has been making chocolate memories for more than 100 years.

Our single serve and bulk varieties come in 10 delicious varieties to suit all your needs.



For more information on Nestlé Hot Cocoa Brands:
nestleprofessional.us/food/nestle-hot-cocoa

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