

PREPARATION METHOD  
**FOR PRO**

spiced raw

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paste

*drink natural*



LA MAIN NOIRE

# SPICED RAW CACAO PASTE : MAKING A SPICED CACAO LATTE

For a 200ml drink

## On the spot



Add 15gr of Spiced Raw Cacao Paste into your milk pitcher



Cover the Spiced Raw Cacao Paste with boiling water



Stir well



Add milk of your choice into the mixture



Steam your preparation



Strain and pour your Spiced Cacao Latte directly into your cup



Sprinkle it with the Raw Cacao Latte topping

## In advance

for 500gr concentrate  
(can be kept cool for 5 days)

Add 190gr of Spiced Raw Cacao Paste in a container



Add 335ml of boiling water



Stir well



Strain your concentrate



Use 40gr of the concentrate in your milk pitcher with milk (for a 200ml drink)



Steam your preparation



Pour your Spiced Raw Cacao Latte into your cup



Sprinkle it with the Raw Cacao Latte topping

