

THE RICH EVERLASTING FLAVOUR OF CHOCOLATE



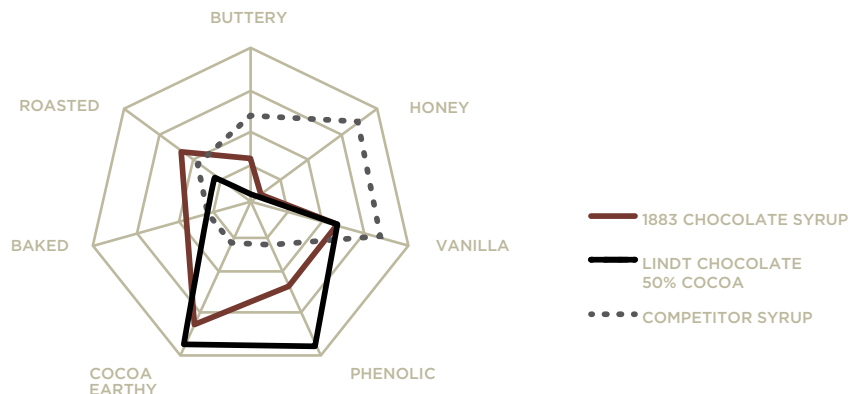
The extraordinary dark brown, flawless, reveals the true colour of desire! It never fades when mixed...

The scent expresses an intense emotion, halfway between cocoa and brownie. The enticing flavour generously confers a both delightful and powerful presence.

A very rich, creamy, and chocolate taste delivers all the complexity of the incomparable, childhood-defining, full-bodied flavour that captures the many faces of chocolate...

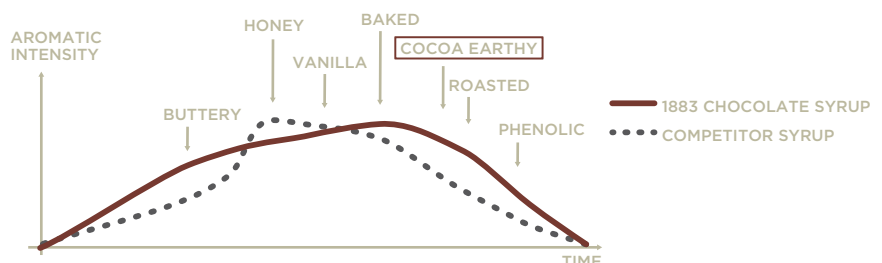
AUTHENTIC

The earthy and phenolic aromas, cocoa's divine signature, are enhanced by a roasted note to yield a magnificent chocolate taste.



PURE AND INTENSE

All of cocoa's flavourful notes intensify in power. Sustained and full-bodied, they are tempered by baked and vanilla notes.



A rich indulging flavour by definition, chocolate's ever-expressive cocoa essence inspires liquid desserts and lends its powerful aroma to classic cocktails. 1883 Chocolate Syrup is the ultimate partner in crime for pastries and frozen desserts. It also excels in cocktails, and hot and cold drinks.



**Coffee,
cappuccino,
hot milk**



Cold milk



**After dinner
cocktails,
rum**



**Pastries,
frozen desserts**

MOCCACCINO

A very chocolaty interpretation of cappuccino!

Hot drink

Large mug

INGREDIENTS

1.5cl - 1/2oz 1883 Chocolate Syrup

3cl - 1oz Espresso

10cl - 3 1/3oz Foam milk

PREPARATION

Pour the 1883 Chocolate Syrup and then the espresso into a large mug.

With a steam wand, froth the milk into a creamy and consistent foam.

Sprinkle powdered cocoa and chocolate shavings on top.

