



60% Coffee Milk Chocolate making kit – 2 lb

Every December my daughter and I make truffles for the holidays. One of the flavors that blows us away every year are the coffee truffles. In all honesty, I can't tell you the chocolate recipe we used for the base of the truffles other than it was coffee. I was just playing around and didn't write anything down. It was so good. It inspired me to see if I could get close to offering it to you...so I am.

There's extra fat in the recipe to handle the coffee fiber. I've added milk powder to smooth out the flavor edges of the coffee. I kept it at 3% coffee—some folks might still find it strong. Don't go above 7% or it gets harsh. The coffee is roughly ground; the melanger handles it fine.

Recipe:

450 g / 45% Roasted Ivory Coast Cocoa nibs
150 g / 15% Certified Organic Natural Cocoa butter
300 g / 30% Certified Organic Cane sugar
70 g / 7% Whole Milk or Oat Powder
30 g / 3% Fresh roasted coffee

Directions:

- Warm your Melanger bowl and rollers in your oven on the lowest possible setting. 120-150 F is perfect.
- Warm your nibs, sugar and any other dry ingredients in the oven on a tray. Again 120-150 F. You are just taking the chill off so that the cocoa butter in the nibs is above its melting point and can flow.
- Gently melt the cocoa butter in a pan to 150-250 F.
- Assemble your Melanger. Put the tension cap on but don't screw it all the way down.
- Add the melted cocoa butter.
- Add the warmed ingredients a bit at a time, taking care not to stall the machine.
- When all the ingredients are in, tighten the tension cap fully.
- Scrape the bowl and rollers down with a spatula half way through – roughly 24 hours.
- Allow the chocolate to refine for 48 hours. For coffee chocolate, you can continue refining to 72 hours if you wish.

You now have chocolate. Store it for later tempering. Temper it now. The choice is yours.

~ Let's go make chocolate ~

*This kit assumes you have a Melanger to refine your chocolate and also that you have a basic understanding of how to make chocolate. See our Guide at <https://chocolatealchemy.com/howtomakechocolate> for more information.

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