



Latte Bar

1 kg Chocolate making kit

The other day I was doing the whole FAFO thing and had some white chocolate in the melanger that I didn't need. I had just finished roasting my own coffee and inspiration struck me! A latte is nothing more than coffee with silky milk, usually sweet. In went some freshly roasted coffee and OMG the result was so good – pure sweet, creamy, coffee goodness. It was so good I just HAD to share my Latte Bar.

I hope you love it as much as I do.

Recipe:

- 310 g / 31% Certified Organic Natural cocoa butter
- 310 g / 31% Whole milk or Oat milk powder
- 310 g / 31% Certified Organic Cane sugar
- 70 g / 7% Fresh roasted coffee

Directions:

- Warm your Melanger bowl and rollers in your oven on the lowest possible setting. 120-150 F is perfect.
- Warm the sugar, coffee and milk powder to about 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. This one should go together nearly instantly.
- 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.