



The BEST Chocolate kit ever! - Spiced Oat Milk Chocolate 3.5 kg Chocolate making kit

I started the quest for this chocolate many moons ago. I love things that defy our understanding of why we love them. Sure, this chocolate is sweet and creamy and has layered flavors but by the end, the sum was so much more than the parts. It was pure alchemy. And it was a true collaboration. The spices fade to nuance; the butter lifts the oats and fennel to caramel and vanilla folds everything into the kind of chocolate that I love to make. I hope you love it as much as I do.

Recipe:

545 g / 15.5% Ghana RFA Roasted Cocoa nibs
875 g / 25% Certified Organic Natural Cocoa butter
1050 g / 30% Certified Organic Cane sugar
945 g / 27% Oat powder
55 g / 1.5% Spice mix (2.5 g fennel and cardamom, 5 g coriander and cinnamon)
35 g / 1% Organic Vanilla powder

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 24 hours. You can continue refining longer if you wish, as it suits your tastes.

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.

Rev 1.0 072026