

PERUVIAN BLONDE HOT CHOCOLATE

BEAN TO BREW

BARBERS

TOASTED MILK
& CORNISH SEA SALT

35%

PERUVIAN BLONDE HOT CHOCOLATE

We only use the finest Peruvian organic cocoa butter to give this bar the perfect texture. The cocoa is firstly stone-ground with toasted milk powder. This gives the chocolate a rich, caramelised flavour which is then paired with Cornish sea salt. The Southern sea salt counters the sweetness of our chocolate to give the perfect balance.

INGREDIENTS: organic Peruvian cocoa butter (35%), **whole milk powder (32%)**, unrefined golden cane sugar (32%), Cornish sea salt (1%)

SEE ALLERGENS IN BOLD.

STORE IN A COOL DRY PLACE.

OUR PROMISE

All of our cocoa comes from organic farms and we believe in paying better than fairtrade prices for it

STONE GRINDED

We believe good things take time; so we grind our cocoa for 48 hours to unlock all of the flavours

WRITE TO US 17 Elmfield Way, Kingsteignton, Devon, England, TQ12 3GY

READ MORE ABOUT US AT: barberscocoa.co.uk

 **VEGETARIAN**  **GLUTEN-FREE**  **RECYCLABLE & COMPOSTABLE**

SERVING INSTRUCTIONS

STEAM JUG METHOD

1. Add 20-25g of cocoa flakes to 200-250ml of milk in a steamer jug.
2. Steam till hot (60oc) and frothey as you would normally then serve straight away.

MELT IN CUP METHOD (suitable for latte art)

1. Add 20-25g of cocoa flakes to a cup and pour over a little hot milk or water.
2. Mix well with a coffee whisk/ battery powered steamer whisk.
3. Pour over your steamed milk and be as fancy with the latte art as you like.



PERUVIAN MOCHA HOT CHOCOLATE

BEAN TO BREW

BARBERS

SMOOTH, CREAMY
COFFEE NOTES

40%

PERUVIAN MOCHA HOT CHOCOLATE

Cocoa trees grow wild and naturally in the Peruvian amazon. The beans are then paired with Peruvian coffee beans that naturally have a chocolatey flavour. The coffee beans are deep roasted to give a lovely expressive flavour to this mocha chocolate. We also make this bar with full cream Irish milk to give it a luxurious flavour and texture.

INGREDIENTS: organic Peruvian cocoa butter (30%), **whole milk powder (26.5%)**, unrefined golden cane sugar (26.5%), organic Peru cocoa beans (10%), coffee beans (6%), sunflower lecithin (1%)

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HONDURAN DARK HOT CHOCOLATE

BEAN TO BREW

BARBERS

NOTES OF PLUM &
TOASTED ALMOND

75%

HONDURAN DARK HOT CHOCOLATE

These beans come from the small town of Omoa in Honduras, located on the northwest Caribbean coast with a population of just 10,550 people. The beans give a plumb hint with a slight nutty finish. These beans are amazing for their rich deep chocolatey flavour, with no bitterness.

INGREDIENTS: organic Honduran cocoa nibs (75%),
raw cane sugar (25%)

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PERUVIAN DARK MILK HOT CHOCOLATE

BEAN TO BREW BARBERS

REAL ORANGE AND
CARDAMOM BLEND

55%

PERUVIAN DARK MILK HOT CHOCOLATE

Cocoa trees grow wild and naturally in the Peruvian amazon. These beans have a strong chocolate flavour and sweet acidity, predominantly citrus fruits, mangos and plums. This bar gives long-lasting chocolate notes. The chocolate is made with full cream from Irish milk and unrefined sugar, which gives a rich but sweet finish.

INGREDIENTS: organic peruvian cocoa nibs (40%), organic peruvian cocoa butter (15%), **whole milk powder (20%)**, unrefined cane sugar (18%), ground cardamom (0.5%), orange zest (6%), pure orange oil (0.5%)

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GUATEMALA CAHABÓN DARK HOT CHOCOLATE

BEAN TO BREW BARBERS

CHERRY, CARDAMOM
& CREAM NOTES

60%

GUATEMALA CAHABÓN DARK HOT CHOCOLATE

The cocoa beans used in this bar come from small-farmer cooperatives located in Baja and Alta Verapaz, in the North of Guatemala. They have rich notes of red fruit (ripe cherries, blackberries), chocolate and a subtle hint of cream and cardamom. A great balance of dark, intense chocolate and natural sweetness.

INGREDIENTS: organic Guatemalan cocoa beans (60%), unrefined golden cane sugar (40%)

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UGANDAN DARK HOT CHOCOLATE

BEAN TO BREW

BARBERS

INTENSE, NUTTY,
EARTHY NOTES

68%

UGANDAN DARK HOT CHOCOLATE

Our darkest bar for the true chocolate connoisseur in you. With beans from the region of Bundibugyo in Uganda, this bar has a warm, well-rounded and powerful chocolate body with slight mellow fruit notes, followed by biscuit and hazelnut undertones. Ends with a clean woody finish to savour.

INGREDIENTS: organic Ugandan cocoa beans (68%), unrefined golden cane sugar (32%)

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PERUVIAN DARK MILK HOT CHOCOLATE

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FRUITY, CREAMY,
BITTERSWEET NOTES

50%

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