

DANDELION  
SMALL-BATCH  
CHOCOLATE



GROUND CHOCOLATE  
BEVERAGE GUIDE

# MEET DANDELION'S GROUND CHOCOLATE

*For Rich, Single-Origin Hot Chocolate  
(and More)*

Our hot chocolate mix has been years in the making. One of the reasons we launched a chocolate factory in San Francisco was to offer the perfect hot chocolate antidote to a city with over one hundred days of fog. We've always craved hot chocolate drinks that are thick and profoundly chocolatey. We've found that ground chocolate is the only way to craft that cup of richness that we crave.

Ground chocolate is exactly as it sounds: coarsely ground single-origin chocolate made from cocoa beans and sugar that melts easily for beverages, baking, and cooking. It has the intensity and complexity of quality chocolate and far more flavor and richness than dry, processed powder can bring to the cup. Dandelion Chocolate cafés use ground chocolate to make our popular hot chocolate and mocha drinks. Ground chocolate is versatile by the cup or in large batches.



## TRY OUR NOT-SO SECRET CAFE RECIPES

In this guide, we share our drink recipes. We recommend using them as a jumping off point, and tailoring them to suit your tastes.



# ABOUT DANDELION CHOCOLATE

Founded in 2010, we are a bean-to-bar chocolate maker based in the Mission District of San Francisco. We continuously hone our skills to make craft chocolate from just two ingredients - cocoa beans and sugar. We visit farms and producers and build mutually-beneficial partnerships that help us source high-quality cacao. We roast, crack, sort, winnow, grind, conch, and temper small batches of beans to preserve the unique characteristics and nuanced flavors of each single origin. Then we mold and wrap our bars by hand. Today we have factories and cafes in San Francisco and Japan, where we host chocolate experiences, such as tours, classes, and talks.

*All of our chocolate is free of soy, dairy, eggs, and gluten,  
and it is made in a factory that does not process nuts.*

# CHOCOLATE AS GOOD AS COFFEE



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ERIC WOLFINGER

# VE DRINKS S YOUR

You've put a lot of effort into sourcing, brewing, and serving the best coffee beans. Your operation's chocolate drinks - hot chocolate, mochas, and more - can reflect that same dedication to craft chocolate.

Since 2012, Dandelion's San Francisco and Tokyo cafes have served thousands of guests that have developed a palate for decadent and complex chocolate drinks, and return to us to enjoy them again and again. Dandelion ground chocolate for hot and iced drinks is single-origin ground chocolate that costs more than other cafe options because of our thoughtful approach to global sourcing and experienced craftsmanship that goes into its production. Its flavor is robust, sweet but not cloying, and the perfect accompaniment to craft coffee and baked goods.

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# DRINKS MADE TO ORDER

HOT

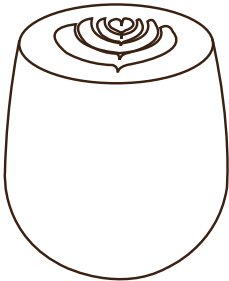
8-ounce | single-serving

DRINK COST PER SERVING

\$1.57 HOT CHOCOLATE / \$1.62 MOCHA

1/3 cup	48 g	Dandelion ground chocolate
3/4 tsp	3 g	Light brown sugar (optional)
2 T	1 oz	Hot water (just enough to cover the chocolate)
1/2 cup	4 oz	Nonfat milk (or milk substitute)
		Espresso (if using)

1. Pour the ground chocolate and sugar (if using) into a pitcher.
2. Add just enough hot water to cover and melt the chocolate. Whisk vigorously until smooth.
3. Slowly add milk to melted chocolate, whisking to fully incorporate.
4. Steam the drink to 145-155°F.
5. Pour into cup (along with espresso for mochas) and serve.



ICED

12-ounce | single-serving

DRINK COST PER SERVING  
\$2.07 ICED MOCHA

1/3 cup	48 g	Dandelion ground chocolate
3/4 tsp	3 g	Light brown sugar (optional)
		Espresso
3/4 cup	6 oz	Nonfat milk (or milk substitute)

1. Pour the ground chocolate and sugar (if using) into a pitcher.
2. Make the espresso and pour it over the chocolate. (If there's not enough coffee to cover and melt the chocolate, top it off with just enough hot water to cover). Vigorously whisk the chocolate until it's very smooth.
3. Slowly add the milk and whisk to thoroughly combine. Pour over ice and serve.  
*Optional:* Top with whipped cream sprinkled with ground chocolate.



# BATCH PREPARATION

For convenience and economy, the make-to-order method can be scaled to prepare hot and cold chocolate beverages by the half gallon with just a steam wand and standard cafe equipment.

## SMALL BATCH CAFE PREPARATION

10 8-ounce servings | half gallon

### DRINK COST PER SERVING

8-OZ | \$1.46 HOT CHOCOLATE / \$1.73 MOCHA

12-OZ | \$2.40 ICED MOCHA

3 ⅓ cups	480 g	<i>Dandelion ground chocolate</i>
2 ½ T	30 g	<i>Light brown sugar (optional)</i>
1 cup	8 oz	<i>Hot water (just enough to cover the chocolate)</i>
5 cups	40 oz	<i>Nonfat milk (or milk substitute)</i>

1. Pour the ground chocolate and sugar (if using) into a pitcher.
2. Add just enough hot water to cover the chocolate. Whisk vigorously until smooth.
3. Fill pitcher with cold milk and whisk to fully incorporate.
4. Pour mixture into a half-gallon jug and top it off with the remaining milk.

Cover tightly and shake to combine.

*To serve:* shake the jug to incorporate chocolate. For hot chocolate, steam 6 ounces.

For mocha, steam about 5 ounces and add espresso. For iced mocha, combine about

8 ounces chocolate drink base with espresso and pour over ice.





Or, to further decrease cost, premake several gallons in your production kitchen (batched chocolate drinks acquire more chocolate flavor as they sit).

*Note:* Batches should be kept refrigerated. The shelf life is the expiration date of the milk.

LARGE BATCH KITCHEN PREPARATION

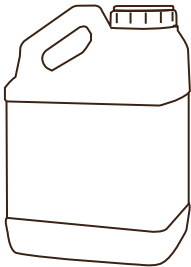
85 8-ounce servings | four gallons

DRINK COST PER SERVING

8-OZ | \$1.08 HOT CHOCOLATE / \$1.39 MOCHA  
12-OZ | \$1.89 ICED MOCHA

6 lbs	2.72 kg	Dandelion ground chocolate
1/3 c	155 g	Light brown sugar (optional)
2.75 gal	352 oz	Nonfat milk (or milk substitute)

1. In a large double boiler, heat 3 quarts of the milk and sugar (if using) over medium heat until steaming, whisking occasionally.
2. Add the ground chocolate and whisk until completely smooth and emulsified, about 3-4 minutes.
3. Pour into a Cambro or other large food-safe storage container.
4. Add the remaining 8 quarts of milk to the Cambro and whisk to combine.
5. Use an immersion blender to thoroughly combine the chocolate and milk until smooth and homogenous. Portion the beverage into jugs with tight-fitting lids.  
*To serve:* shake the jug to incorporate chocolate. For hot chocolate, steam 6 ounces. For mocha, steam about 5 ounces and add espresso. For iced mocha, combine about 8 ounces hot chocolate base with espresso and pour over ice.





# TIPS & TRICKS

## — CHOCOLATE

The recipes we've provided are starting points for your own cafe and kitchen explorations. For hot drinks to order, aim for 15% to 25% chocolate. The chocolate flavor is masked when using less than 15%. More than 30% chocolate is incredibly rich and delicious in a small sipping size, similar to a European drinking chocolate.

## — MILK

We prefer the light texture of nonfat milk, which allows the chocolate flavor to shine. Whole milk yields a richer mouthfeel, but dulls the chocolate flavor. Use your favorite milk or milk substitute, but water alone isn't recommended.

## — SUGAR

Additional sugar is not required - ground chocolate already contains sugar - but it can be added to taste. We always use light brown sugar because it emulsifies best and has a complex flavor.

## — MELT

Proper melting is very important; hot liquids must be 145 -155°F. Whisk the chocolate very thoroughly before adding more liquid to ensure a completely smooth drink.

## — CLEAN

Purge your wand after each cup. With standard daily machine cleaning, this is not detrimental to your machine.

## — BRAND

We encourage you to include our name, Dandelion Chocolate, on your menu! Many customers will recognize the Dandelion brand as quality craft chocolate, and will distinguish the drink as a premium offering.

## — CREATE

When it comes to chocolate drinks, we love when our partners think outside the cup. Ask us for recipes or see our book, *Making Chocolate: From Bean to Bar to S'more*:

European Drinking Chocolate

*Italian-inspired: thick, hot, and rich*

Mission Hot Chocolate

*bites back with cinnamon, cayenne, allspice, and vanilla*

Gingerbread Hot Chocolate

*spiced with cinnamon, ginger, nutmeg, and clove*

Cocoa Nib Cold Brew

*cold brew coffee infused with nibs*

Nib Cider

*adds a round, warm flavor to spiced apple*

Cocoa Nib Cream

*whipped cream infused with the nutty aroma of cacao*





CONTACT

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