

RECIPE



Category Test

Recipe 001 - Chocolate milk

Serving 250,00 g

Product	Quantity (unit)	Qty (g)	Qty (%)
Milk, fluid, partly skimmed, 2% M.F.	250 mL	257,82	81,85
Sweets, sugars, granulated	25 mL	21,13275	6,71
Sweets, cocoa, powder, unsweetened	20 g	20	6,35
Water, municipal	15 mL	15,02535	4,77
Salt, table	1 g	1	0,32
	TOTAL :	314,9781	100,00

METHOD

1. Blend cacao and sugar.
2. Add other ingredients and heat.

Ingrédients : Lait partiellement écrémé, liquide, 2% m.g • Confiseries sucre, granulé • Confiseries cacao, poudre, non sucré • Eau municipale • Sel table

Ingredients: Milk fluid, partly skimmed, 2% m.f • Sweets sugars, granulated • Sweets cocoa, powder, unsweetened • Water municipal • Salt table