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SAUCE CHOCOLAT NOISETTE

CHOCOLATE HAZELNUT SAUCE

THE SWEET CARAMELISED TASTE OF CHOCOLATE HAZELNUT

An authentic milk chocolate that any chocolatier would endorse. Delicious hazelnuts from Turkey meticulously selected. 1883 brings both together to unveil a rich aromatic profile. It conveys the power of cocoa, yields just a hint of caramel, and clearly underlines the distinct taste of hazelnut...

The carefully prepared tasty treat is wrapped in an exquisite praline envelope.

Through the hazelnut paste and milk chocolate blend, 1883 Chocolate Hazelnut sauce offers just the right consistency for a precise flow and thick cover.

PRECISE AROMATIC TONES



INTENSITY AND PURITY OF TASTE



Coffee, latte art, desserts, ice cream, sundaes, milkshakes, yoghurts, pancakes... Listen to your inspiration.

1883, unlimited creativity



CHOCOLATE HAZELNUT FRAPPÉ COFFEE

Inspired by Ludovic Loizon Two-time 2010 Coffee Flair World Champion Two-time 2012 French Barista Champion



8 1/3 oz (25cl) Cold Cocktail Shaken

INGREDIENTS:

One 1 2 / 3 oz (5cl) espresso lungo 1 oz (3cl) of whole milk 1 2 / 3 oz (5cl) of 1883 Chocolate-Hazelnut Sauce 2/ 3 oz (2cl) of concentrated milk Ice cubes

PREPARATION:

- 1 Pour $^2/_3$ oz (2cl) of concentrated milk into the bottom of the glass.
- 2 Pour $^2\!/_3$ oz (2cl) of 1883 Chocolate Hazelnut Sauce along the inside of the glass.
- 3- Pour the ice cubes and the remaining ingredients (espresso, milk, and 3cl of 1883 Chocolate Hazelnut Sauce) into a shaker and shake vigorously.
- 4- Pour the shaken mixture into the glass and top the drink off by decorating it with 1883 Chocolate Hazelnut Sauce.

CHOCOLATE HAZELNUT SAUCE

Milk chocolate 100% pure cocoa butter, 38% cocoa content. No artificial colouring. No palm oil. Vegetarian. Made in France.

code	pack size	bottles per case	case dimensions (mm)	case weight (kg)	cases per pallet	pallet dimensions (mm)	pallet weight (kg)	shelf life (months)
4709	500ml 16,9 fl.oz	6	212x144x261	4,25	37x4 tiers	1000x1200x1188	654	18

