

Xoco Frappé Espresso Latte

with milk ganache



RECIPE QUANTITY	1	glass	RECIPE NUMBER	DR10466
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Xoco Frappé Espresso Latte

75 g Criolait 38% milk ganache for Xoco Frappé	2.65oz
50 g espresso	1.76oz
75 g crushed ice	2.65oz

Place the crushed ice in the blender, add the cold ganache and cold espresso, blend for approx. 1 - 2 minutes.

Criolait 38% milk ganache for Xoco Frappé

450 g milk 3.5%	15.87oz
100 g glucose syrup DE 41-46	3.53oz
1000 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	35.27oz

Bring the milk and glucose to the boil, add a third of the liquid to the couverture and to obtain a smooth homogeneous ganache, little by little add the remaining liquid and finally homogenise with a hand blender.

Xoco Frappé Milk Foam

100 g milk 3.5%	3.53oz
400 g heavy cream 35%	14.11oz
0.5 g xanthan gum	0.02oz

Mix all the ingredients together, sieve, pour into an iSi Gourmet Whip, fill with one cartridge, shake vigorously 20 times, chill for at least 2 hours, shake vigorously again before use.

Xoco Frappé Topping Chocolate Sauce

500 g unsweetened condensed milk	17.64oz
25 g liquid sorbitol	0.88oz
25 g glucose syrup DE 41-46	0.88oz
100 g Sugar syrup 30°Bé	3.53oz
200 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	7.05oz

Bring the condensed milk, sorbitol, glucose and sugar syrup to the boil, slowly add to the couverture and homogenise with a hand blender.

Sugar syrup 30°Bé

1000 g water	35.27oz
1350 g granulated sugar	47.62oz

Boil the syrup to 30°Bé. Leave to cool.

Xoco Frappé Espresso Latte

200 g Xoco Frappé Espresso Latte	7.05oz
30 g Xoco Frappé Milk Foam	1.06oz
20 g Xoco Frappé Topping Chocolate Sauce	0.71oz

Felchlin Promotionsmaterial

- 1 piece Xocolatl glass double-walled, 180 ml
- 1 piece Glass plate Xocolatl, black

Finishing

Xoco Frappé Espresso Latte serve immediately.

Tip

The various Xoco Frappés can be decorated with a light and airy milk foam and various toppings.

Variations:

Flavours can also be varied with the addition to each.

Xoco Frappé Topping Chocolate Sauce
Felchlin Caramel brûlé fleur de sel
Felchlin Ghana nibs
Felchlin Cacao nibs Croquant
Felchlin Croquantine
Felchlin Koa Flakes

FELCHLIN PRODUCTS

CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
WR34	Xocolatl glass double-walled, 180 ml
WR35	Glass plate Xocolatl, black

Please note: Some products are not available in all markets

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Felchlin Marketing Material



WR34 Xocolatl glass double-walled, 180 ml

120 x 90 mm / 4.72 x 3.54 inches
Minimum order quantity 6 pieces



WR35 Glass plate Xocolatl, black

230 x 120 x 25 mm / 9.06 x 4.72 x 0.98 inches
Minimum order quantity 6 pieces

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Recipe number : DR10466

Description : Refreshing frothy chocolate drink with strong espresso

Sales data :		Nutritional values per 100 g :	
Shelf life	1 day	Kilocalorie (kcal)	179
Selling days	1 day	Kilojoule (kJ)	748
Selling price		Lipids	12.43 g
Selling unit	1 glass	saturated fatty acids	7.51 g
		Carbohydrates	13.9 g
		of which sugars	12.73 g
		Proteins	2.52 g
		Salt	0.09 g

Declaration :

Water, coffee 20%, **whole milk**, **cream**, sugar, cacaobutter, **condensed milk**, cacao kernel, glucose syrup (wheat glucose), **skimmed milk powder**, **whole milk powder**, **cream powder**, humectant (sorbitol), **emulsifier (soy lecithin)**, thickening agent (xanthan), vanilla

State 10.07.2025

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation