

Xocolatl mulled wine

with Grand Cru Clasificado



RECIPE QUANTITY	1	glass	RECIPE NUMBER	DR10472
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Xocolatl mulled wine

150 g mulled wine	5.29oz
30 g Maracaibo Clasificado 65%, Dark chocolate couverture, Grated	1.06oz

Variant 1 for single portions:

Froth the mulled wine and Rapé in the Nespresso frother.

Variant 2 for larger quantities:

Boil the mulled wine to 85°C / 185°F, pour into a blender with the rapé and froth.

Xocolatl mulled wine

180 g Xocolatl mulled wine	6.35oz
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Felchlin Promotionsmaterial

1 piece Xocolatl glass double-walled, 180 ml

1 piece Glass plate Xocolatl, black

Finishing

Xocolatl serve directly hot.

FELCHLIN PRODUCTS

CS29	Maracaibo Clasificado 65%, Dark chocolate couverture, Grated
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 : DR10472

Description : Hot chocolate mulled wine drink with our dark Maracaibo 65% couverture

Sales data :		Nutritional values per 100 g :	
Shelf life	1 day	Kilocalorie (kcal)	183
Selling days	1 day	Kilojoule (kJ)	767
Selling price		Lipids	7 g
Selling unit	1 glass	saturated fatty acids	4.25 g
		Carbohydrates	18.37 g
		of which sugars	17.6 g
		Proteins	1.15 g
		Salt	0 g

Declaration :

Mulled wine 83%, cacao kernel, sugar, cacaobutter, vanilla

State 01.07.2025

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

Allergen information is compliant with current Swiss legislation