

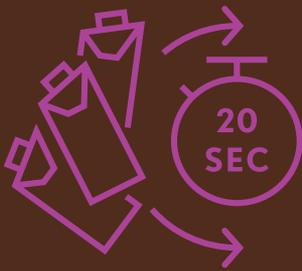
CHOLACA



pure liquid cacao

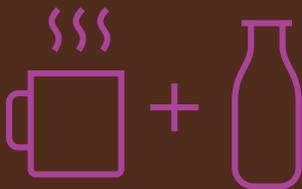
RECIPES

Try Cholaca alone or mixed into your favorite drink:



SHAKE WELL:

Shake your Cholaca container vigorously for 20-30 seconds



MIX:

Mix 4 oz. of steamed milk of your choice to 2 oz. Cholaca



ENJOY:

Enjoy hot or cold, as a shot, or mixed into your favorite beverage

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HOT



The Perfect Cholaca Shot

You absolutely must try Cholaca in its purest form. A simple shot of steamed Cholaca is an indulgent treat that provides high levels of antioxidants and flavonoids.

INGREDIENTS:

- 2 oz. Cholaca

DIRECTIONS:

1. Steam Cholaca to 135° F
2. Serve in an espresso cup

Try adding a shot of Cholaca to your favorite drink!

SERVING SIZE: 2 oz.

HOT



Cholaca con Panna

A shot of pure Cholaca, when served with whipped cream is the ultimate, bite-sized treat. Pile on the whipped cream or use just a dollop – the antioxidants said you deserve it.

INGREDIENTS:

- 2 oz. Cholaca
- whipped cream

DIRECTIONS:

1. Steam Cholaca to 135° F
2. Pour into an espresso cup
3. Top with whipped cream

SERVING SIZE: 2 oz.

HOT



Mayan Spice

Ready for a spicy wake-up? Try a shot of Cholaca, espresso-style, topped with just a pinch of cayenne pepper. The subtle spice enhances the pure flavor of the cacao and adds an interesting kick!

INGREDIENTS:

- 2 oz. Cholaca
- a dash of cayenne pepper
- cinnamon stick (optional)

DIRECTIONS:

1. Steam Cholaca to 135° F
2. Pour into an espresso cup
3. Top with cayenne pepper
3. Garnish with cinnamon stick

SERVING SIZE: 2 oz.

HOT



Hot Cholaca

A velvety smooth and healthy alternative to the classic hot chocolate. Use any type of milk and have fun with garnishes to create your perfect, rich Hot Cholaca.

INGREDIENTS:

- 2 oz. Cholaca
- 4 oz. milk (any type)
- coconut sugar (optional)

DIRECTIONS:

1. Steam Cholaca to 135° F
2. Steam milk
3. Combine mixture in a coffee mug
4. Sweeten to taste

SERVING SIZE: 6 oz.

HOT



Cholaca Mocha

Have a big sweet tooth but still want your coffee fix? We've got the perfect drink for you. The Cholaca Mocha is a rich, yummy adult hot chocolate.

INGREDIENTS:

- 2 oz. Cholaca
- 2 oz. espresso
- 4 oz. milk (any type)
- whipped cream

DIRECTIONS:

1. Steam espresso to 135° F
2. Combine Cholaca with espresso
3. Pour mixture over milk in a 10 oz. mug
4. Top with whipped cream

SERVING SIZE: 8 oz.

HOT



Cholaca Macchiato

A little drink with a whole lot of punch. This low calorie option combines antioxidants and theobromine (the stuff in chocolate that makes you feel good) in a little package to give you a big boost.

INGREDIENTS:

- 2 oz. Cholaca
- 1 oz. milk (any type)

DIRECTIONS:

1. Steam Cholaca to 135° F
2. Pour into an espresso cup
3. Top with a dollop of steamed milk

SERVING SIZE: 3 oz.

HOT



Dirty Cholaca

There is a very good reason why we call Cholaca “the espresso of chocolate” – a shot of Cholaca is an excellent substitute or companion to espresso in all of your coffee shop favorites.

INGREDIENTS:

- 2 oz. Cholaca
- 2 oz. espresso
- 4 oz. milk (any type)
- dash of cocoa powder (optional)

DIRECTIONS:

1. Combine Cholaca and milk
2. Steam mixture to 135° F
3. Pour over espresso in coffee mug
4. Top with cocoa powder

SERVING SIZE: 6 oz.

HOT



Cholaca Chai

Turn your favorite chai into a rich, heart-healthy treat by adding a shot of Cholaca. The exotic spice of the chai mingles with the robust flavor of our pure cacao for a fall-inspired pick-me-up.

INGREDIENTS:

- 2 oz. Cholaca
- 4 oz. chai concentrate
- coconut sugar (optional)
- dash of cinnamon (optional)

DIRECTIONS:

1. Steam Cholaca to 135° F
2. Steam chai concentrate
3. Combine in coffee mug
4. Sweeten to taste
5. Top with cinnamon

SERVING SIZE: 6 oz.

HOT



Cholaca Cider

When combined with warm, organic apple cider, a shot of Cholaca makes for the ultimate cool-weather comfort drink. The hint of fresh, crisp apple is the perfect compliment to our rich, liquid cacao.

INGREDIENTS:

- 2 oz. Cholaca
- 4 oz. organic apple cider
- cinnamon stick (optional)

DIRECTIONS:

1. Steam Cholaca to 135° F
2. Warm apple cider in saucepan
3. Combine in coffee mug
4. Garnish with cinnamon stick

SERVING SIZE: 6 oz.

HOT



Cholaca Peppermint Patty

A luscious twist on the classic flavor combination, this adult peppermint hot chocolate is rich and creamy, with a perfect cool mint swirl to start your holiday party off right.

INGREDIENTS:

- 2 oz. Cholaca
- 1 oz peppermint schnapps
- mini candy cane (optional)
- whipped cream (optional)

DIRECTIONS:

1. Steam Cholaca to 135° F
2. Combine with peppermint schnapps in a holiday mug
3. Garnish with candy cane and whipped cream

SERVING SIZE: 3 oz.

COLD



Cholaca Frio

This cooled-down version of your favorite espresso drink will be your summer go-to! Use any Cholaca flavor in this mocha and you'll be sure to get an energy boost!

INGREDIENTS:

- 2 oz. Cholaca
- 4 oz. milk (any type)
- 4 oz. iced coffee
- agave nectar

DIRECTIONS:

1. Combine Cholaca , iced coffee, and milk
2. Sweeten to taste
3. Serve over ice

SERVING SIZE: 10 oz.

COLD



Cholaca Hanna Bee

Our healthy, ice-cold chocolate milk is sweetened with honey, not artificial sweeteners like many chocolate syrups. It's the boldest chocolate flavor you'll find, and you'll feel amazing thanks to the naturally-occurring theobromine.

INGREDIENTS:

- 2 oz. chilled Cholaca
- 6 oz. milk (any type)
- organic honey (optional)

DIRECTIONS:

1. Combine Cholaca and milk
2. Sweeten to taste

SERVING SIZE: 8 oz.

COLD



Horchata Cholaca

This dairy-free summer refresher is perfectly spicy, beautifully creamy, and undeniably decadent, thanks to a nutrient-rich shot of our pure liquid cacao.

INGREDIENTS:

- 2 oz. Cholaca
- 6 oz. rice milk
- agave nectar
- cinnamon stick (optional)
- drop of vanilla extract (optional)

DIRECTIONS:

1. Combine Cholaca and rice milk
2. Sweeten to taste and add vanilla
3. Serve over ice
4. Garnish with cinnamon stick

SERVING SIZE: 8 oz.

COLD



Iced Chocolate Chai

Chai tea in the summer? Absolutely! We love the combination of cacao and chai spices, and this ice-cold concoction is intensely flavorful and perfect any time of the year.

INGREDIENTS:

- 2 oz. Cholaca
- 4 oz. chai concentrate
- agave nectar

DIRECTIONS:

1. Combine Cholaca and chai concentrate
2. Sweeten to taste
3. Serve over ice

SERVING SIZE: 6 oz.

COLD



Cholaca Shake

Now, this is the ultimate grown-up milkshake. Partner your favorite espresso up with our silky smooth Cholaca for a creamy, dreamy dessert in a glass that we encourage you to enjoy any time of the day!

INGREDIENTS:

- 2 oz. Cholaca
- 2 oz. espresso
- 4 oz. cream
- 2 scoops ice cream
- whipped cream

DIRECTIONS:

1. Combine Cholaca, espresso, ice cream, and cream in blender
2. Blend until smooth
3. Top with whipped cream

SERVING SIZE: 10 oz.

COLD



Cholaca Banana Smoothie

Excellent for breakfast, post-workout, or a well-deserved treat, we've combined the power of potassium, calcium, antioxidants, and flavonoids for a smoothie that is truly the best of both worlds.

INGREDIENTS:

- 2 oz. Cholaca
- 6 oz. milk (any type)
- 1 banana
- banana slices (optional)
- dash of nutmeg (optional)

DIRECTIONS:

1. Combine Cholaca, milk, and banana in blender
2. Blend until smooth
3. Garnish with banana slices and nutmeg

SERVING SIZE: 8 oz.

COLD



Cholaca Strawberry Smoothie

Chocolate-covered strawberries in a glass – Got your attention? Strawberries were simply destined to be paired with our pure liquid cacao. Enjoy this decadent combination – and some sweet health benefits, too!

INGREDIENTS:

- 2 oz. Cholaca
- 6 oz. milk (any type)
- 1 banana
- 4 oz. frozen strawberries
- mint leaf (optional)

DIRECTIONS:

1. Combine Cholaca, milk, banana, frozen strawberries, and ice in blender
2. Blend until smooth
3. Garnish with mint leaf

SERVING SIZE: 8 oz.

COLD



Cholacatini

Start your holiday off right with this updated classic cocktail. Cholaca blends perfectly with a shot of vodka and a splash of cream for the smoothest martini this side of the mistletoe.

INGREDIENTS:

- 2 oz. Cholaca
- 2 oz. vodka
- 1/2 oz. cream
- ice
- cocoa powder (optional)

DIRECTIONS:

1. Combine Cholaca, vodka, cream and ice in a cocktail shaker
2. Shake until chilled
3. Rim martini glass with cocoa
4. Strain into martini glass

SERVING SIZE: 6 oz.

COLD



Cholaca Egnog with Friends

This holiday staple can be served up naughty or nice. Either way, this Cholaca spiked egnog is sure to wow the whole family – better invite the neighbors too, this recipe whips up enough to share!

INGREDIENTS:

- (1) 12 oz. bottle Cholaca
- (1) 32 oz. bottle egnog
- ice
- 1/2 to 1 cup bourbon (optional)
- cinnamon sticks (optional)

DIRECTIONS:

1. Combine Cholaca and egnog in a large punch bowl
2. Serve each glass over ice
3. Garnish with cinnamon stick

YIELDS: (11) 4 oz. servings



SOURCED WITH CARE.

By purchasing Cholaca, you support a fair trade cacao supply chain and contribute to the sustainable economic development of both Ecuador and Peru.

DELICIOUSLY PURE.

Imperfections have nowhere to hide in our 3 ingredient (or less!) rich, dark, intense liquid cacao.

We call it the espresso of chocolate.

NATURALLY ENERGIZING.

Non-caffeinated with high levels of theobromine, a sister molecule of caffeine that elevates your spirit.

