



MAITRE CHOCOLATIER



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Preparation
instructions and tips
for hot chocolate milk
PYRAMIDES



June 2020

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MAITRE CHOCOLATIER

PYRAMIDES



A CHOCOLATE FILLED WITH
GANACHE TO MAKE YOUR OWN
HOT CHOCOLATE

A ready-to-use solution for **top-quality** hot chocolate.

Enjoy your favourite **Leonidas**
chocolate-flavoured drink **in just
three steps.**

CONCEPT



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PYRAMIDES



4 FLAVOURS

1 **PYRAMIDE CHOCO LATTE**
Classic milk chocolate ganache.

2 **PYRAMIDE CAPPUCCINO**
Milk chocolate and 100% arabica coffee ganache.

3 **PYRAMIDE MEXIQUE**
Ganache of pure dark chocolate from Mexico with 68% cocoa.

4 **PYRAMIDE CHAI LATTE**
Spicy milk chocolate ganache flavoured with chai tea enhanced by a touch of honey.



1 PYRAMIDE CHOCO LATTE



2 PYRAMIDE CAPPUCCINO



3 PYRAMIDE MEXIQUE



4 PYRAMIDE CHAI LATTE



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PYRAMIDES



1

BOX

To be filled "à la carte" with 8 Pyramides in flavours chosen by the customer.

2

SACHET

To be filled "à la carte" piece by piece in flavours chosen by the customer.



2 PACKAGINGS

1



2



Non-contractual photos

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- 1 Perfect portion:**
 - 1 Pyramide for a cup of hot chocolate
 - no waste
 - the perfect dose
- 2 Perfect hygiene.**
- 3 Easy, quick and enjoyable.**
- 4 The practical packaging** that lets you **choose** your favourite flavours:
 - either in a box of 8
 - or in a sachet, piece by piece.
- 5 Choice of flavours** to be **combined as you wish.**

ADVANTAGES



2'30



+



=

**Delicious
Leonidas
hot chocolate**



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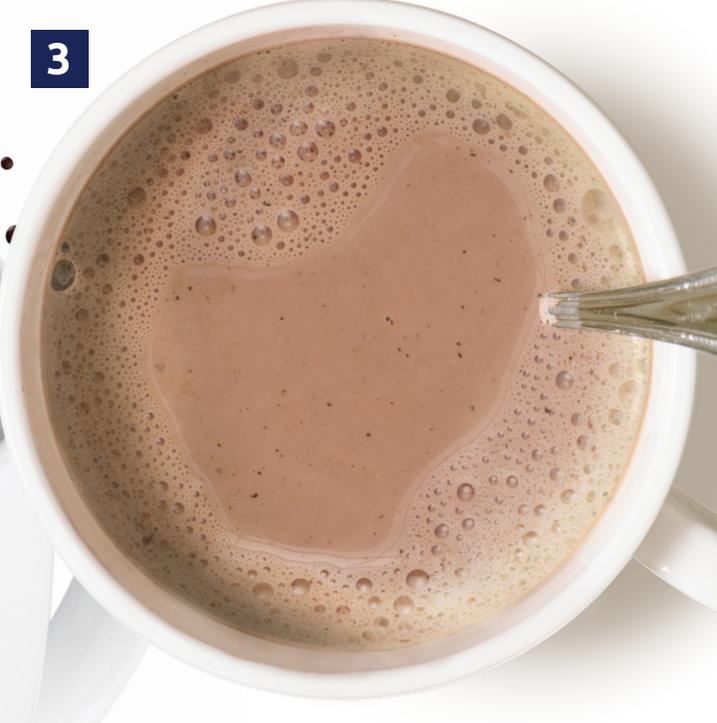
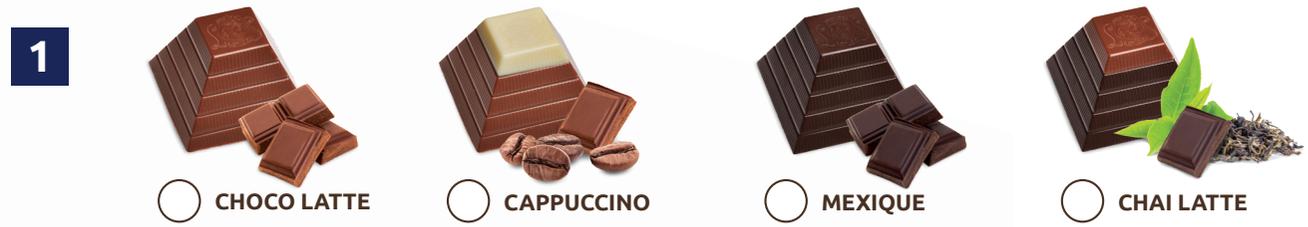
PYRAMIDES



THE RITUAL

Leonidas hot chocolate in 1-2-3

- 1** Choose the Pyramide with your favourite flavour.
- 2** Fill your cup with milk (cow or vegetable milk), **heath and mix.**
- 3** Enjoy!



Please note that some vegetable milk, such as almond milk, have a strong own flavour, which will impact the taste of the hot chocolate.



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PYRAMIDES



- 1** Place **1 Pyramide** in your cup. Add 200 ml of cold **milk** (full-cream, semi-skimmed or vegetable milk).
- 2** **Heat** for 2 minutes at 950W (max. power). The milk should reach at least 75°C. Take care not to boil the milk.
- 3** **Mix** or whisk for 15 to 20". The Pyramide should melt completely and the chocolate should be frothy.
Ready to enjoy!



TIPS

- Use a small whisk to make the chocolate more fluffy.
- Prevent the milk from boiling to avoid any skin on the surface.
- For the finishing touch, sprinkle with cocoa powder or whipped cream.
- Prepared hot chocolate can also be enjoyed cold. Just place it in the fridge upon preparation.

RECIPE 1

in the microwave

Top quality at top speed



* 1'30 to 2 minutes, maximum power, to be adjusted depending on the power of your appliance.



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PYRAMIDES



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1 Heat 200 ml of cold milk (full-cream, semi-skimmed or vegetable milk) in a pan. The milk should reach at least 75°C. However, do not heat to over 80°C so that the milk does not boil.

2 Place the **Pyramide** in your cup. **Pour** the hot milk onto the Pyramide in the cup.

3 **Mix** or whisk for 15 to 20". The Pyramide should melt completely and the chocolate should be frothy.

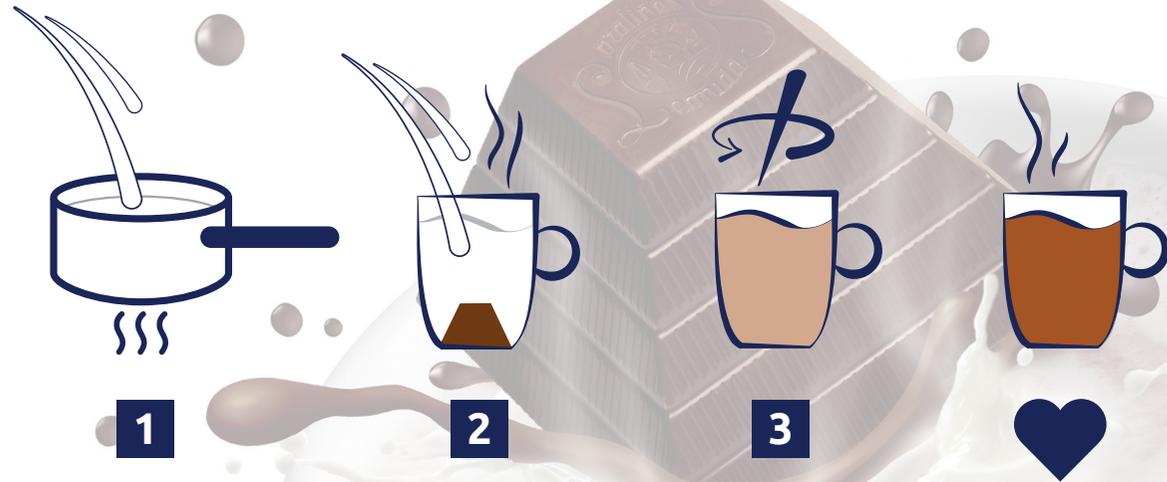
Ready to enjoy!



TIPS

- Use a small whisk to make the chocolate more fluffy.
- Prevent the milk from boiling to avoid any skin on the surface.
- For the finishing touch, sprinkle with cocoa powder or whipped cream.
- Prepared hot chocolate can also be enjoyed cold. Just place it in the fridge upon preparation.

RECIPE 2 in the pan



1
HEAT 200 ml of MILK
to between
75°C and 80°C

2
POUR the HOT
MILK onto
1 PYRAMIDE

3
MIX or WHISK
FOR 15" to 20"



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PYRAMIDES



1 Pour **200 ml of cold milk** (full-cream, semi-skimmed or vegetable milk) into a cup.
Heat the milk using the steam nozzle of your espresso machine. The milk should reach at least 75°C. However, do not heat to over 80°C so that the milk does not boil.

2 **Add** the Pyramide in the milk froth.

3 **Mix** or whisk for ± 40 seconds. The Pyramide should melt completely and the chocolate should be frothy.

Ready to enjoy!



TIPS

- Use a small whisk to make the chocolate more fluffy.
- Prevent the milk from boiling to avoid any skin on the surface.
- For the finishing touch, sprinkle with cocoa powder or whipped cream.
- Prepared hot chocolate can also be enjoyed cold. Just place it in the fridge upon preparation.

RECIPE 3

in the espresso machine



1

**HEAT - FROTH
200 ml OF MILK**

=

min.75°C to max. 80°C

2

**ADD
1 PYRAMIDE**

3

**MIX or WHISK
FOR ± 40 SEC.**

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PYRAMIDES



Drinking hot chocolate is not especially linked to a particular moment of day. It's more a state of mind, a need felt, whatever the time.

- In the **morning** at breakfast.
- At **snack time**, with or without Leonidas pralines.
- At the **office**, during the coffee break.
- In the **evening**, after a stressful day, relaxing in front of the television or computer, with or without a Leonidas pralines.
- On **Sunday** mornings (with the family).
- At the **weekend**, after a walk or in front of the television.

Hot chocolate is the ultimate comfort drink for a moment of warmth and indulgence.

THE MOMENTS Leonidas hot chocolate



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- An appetizing chocolate **colour**.
- **Smooth and creamy**, without being heavy. Choose your preferred milk (cow, skimmed or full-cream, or vegetable milk).
- A **great taste of chocolate** that lingers in the mouth without being sickly.
- A pleasant **smell**.
- Reasonably **sugary**.
- Nice and **hot**, but not too hot.

THE IDEAL HOT CHOCOLATE

Leonidas

