Premium ingredients for exceptional chocolate drinks and desserts
With over 150 years of experience crafting premium chocolate from bean to bar in Northern California, Ghirardelli® Chocolate is trusted by chefs and consumers to deliver quality and flavor. A full line of sauces, powders and chocolate, combined with 93% national brand awareness*, makes Ghirardelli the perfect choice for creating exceptional desserts, coffee drinks, milkshakes, smoothies and hot cocoa.

A reputation for rich, intense flavors means consumers overwhelmingly prefer to order Ghirardelli branded products in restaurants and cafés across numerous categories.

Make products your customers will crave by using Ghirardelli ingredients. Qualifying products may proudly bear the Ghirardelli name with our “Made With Ghirardelli” program.

* Ipsos Chocolate Consumer Monitor, 1001 Consumers, January 2010
Sauces

An incredibly versatile product, Ghirardelli sauces add rich and intense flavors when used as an ingredient or topping. With a wide range of package sizes and flavors they are perfect for:

- Coffee Drinks
- Milkshakes
- Ice Cream/Yogurt Toppings
- Cocktails
- Dessert Toppings

An industry standard for specialty coffee, Ghirardelli’s sauces are preferred over competitor brands when tasted in a mocha.

A higher cocoa content vs. competitor products, and the addition of Ghirardelli chocolate liquor, makes Ghirardelli’s chocolate sauce thicker with a richer, true chocolate flavor. It’s the perfect topping for desserts or beverages as well as the ideal product for decorating glassware and plates.

Available sizes: Large pump bottles, squeeze bottles.
Flavors include: Black Label Chocolate, Sweet Ground Chocolate, Caramel and White Chocolate.
Sweet Ground Chocolate

For over 150 years consumers and chefs have used Ghirardelli Sweet Ground Chocolate to create decadent hot cocoa, coffee drinks and baked goods.

Sweet Ground Chocolate and Cocoa: The classic combination of premium cocoa powder, sugar, chocolate liquor and vanilla.

Sweet Ground White Chocolate: Recognized throughout the specialty coffee industry as the standard for the perfect rich and smooth white mocha.

Suggested uses include:
- Specialty Coffee Drinks
- Hot Chocolate
- Pre-mix for sauces
- Ingredient base for baked goods
Frappé - Iced Blended Beverage Mix

The rich flavor of Ghirardelli frappé is recognized by consumers and baristas as the premium choice for blended beverages. Perfect as a base for fruit smoothies or for more indulgent coffee drinks. A dairy base provides a rich, creamy flavor whether adding water, milk or coffee and is formulated to not separate after blending.

**Double Chocolate Frappé:** The intense chocolate flavor Ghirardelli is famous for.

**Classic White Frappé:** The perfect base flavor for adding espresso, fruit or other flavorings.

Customize Ghirardelli frappé mix with fruit juice, chocolate chips or other flavorings to create a signature drink.
Double Chocolate Hot Cocoa

This water soluble hot cocoa consistently beats competitors in taste tests because of its rich, real chocolate flavor. Available in single serve packets as well as two pound bags for use in hot cocoa or granita machines. Can be served hot or used as a base for decadent iced blended beverages.

An ideal product for:

- Coffee Shops
- Outdoor Stadiums
- Ski Resorts/Ice Skating Rinks
- Hotels
- Restaurants & Bars
- Office Coffee Services
- Convenience Stores

Either hot or as an iced blended beverage base, Ghirardelli’s Double Chocolate Hot Cocoa provides a decadent chocolate experience from a brand that consumers trust and value.
Double Chocolate Hot Cocoa

Barista Dark Chocolate Mini Chips

Created especially for baristas looking to offer an intense chocolate experience, Ghirardelli Barista Dark Chocolate Mini Chips are the perfect way to differentiate your mocha from the crowd. Taste the difference real chocolate makes when you steam these chips with milk for an intense, velvety chocolate experience.

With their small size and smooth texture these chips are perfect for:

- Mochas
- Drinking Chocolate/Hot Cocoa
- Milkshake Mix-Ins
- Sundae Toppings
- Beverage Toppings
- Bakery Decorating

Use Ghirardelli Barista Dark Chocolate Mini Chips to develop your own signature beverage or topping.
Chocolate Chips

For 150 years consumers and chefs have trusted the quality and flavor of America’s oldest premium chocolate manufacturer.

Made from select cocoa beans that meet Ghirardelli’s strict quality criteria, Ghirardelli chocolate chips are available in a wide variety of sizes, cacao percentages, blends and flavor profiles to meet all your chocolate needs. Specifically blended to melt beautifully for ease of use, Ghirardelli chocolate chips are ideal for:

- Cookies
- Cakes
- Frosting
- Ganache
- Toppings
Cocoa Powder

With a variety of fat contents, colors and flavors Ghirardelli cocoa powder is the perfect way to give your baked goods or chocolate products the classic intense chocolate flavor of Ghirardelli.

Ideal for:

- Baking
- Smoothie Bases
- Yogurt/Ice Cream Bases
- Beverages

To guarantee quality all Ghirardelli Dutch Processed cocoa is nib alkalized for better flavor and greater control over the manufacturing process. Available in:

- Dutch Processed 10-12%
- Dutch Processed 15-17%
Made with Ghirardelli

Put the power of the Ghirardelli brand to work for your restaurant, bakery or coffee shop with the “Made With Ghirardelli” program.

Consumers trust Ghirardelli Chocolate to deliver flavor and quality and will pay an average of 9.5% more for products made with Ghirardelli ingredients.

This contractual program is free of charge and allows you to place the Ghirardelli logo on your menu, packaging or POS alongside approved items that use Ghirardelli as an ingredient. Contact a regional or national account manager for more information.

Source: Relevation Research, January 2011
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<th>Dairy or Parve</th>
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<th>Pack Size</th>
<th>Item Name &amp; Description</th>
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<th>Cases Per Pallet</th>
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<td><strong>CHOCOLATE AND COCOA</strong></td>
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<td>26.5</td>
<td>1.180</td>
<td>33</td>
<td>11 x 3</td>
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Each Ghirardelli product is designed for multiple uses throughout your kitchen, café or bakery. This flexibility guarantees a wide array of uses for each item across multiple day parts.

The following recipes showcase the versatility of Ghirardelli products throughout the day. For additional assistance contact us to speak with one of our beverage or chocolate experts.
Breakfast

With products designed for beverages and baking, Ghirardelli is the perfect choice for creating an indulgent breakfast menu. Whether you’re serving a sit down breakfast or your customers grab beverages and items for on the go, Ghirardelli products will entice your customers with decadent flavors to start their day. Delicious beverages are easy with Ghirardelli sauces and frappé mixes while sweet ground powders and chips make exceptional pancakes, muffins and scones.

- **Hot Drinks**
- **Smoothies**
- **Muffins/Pancakes/Scones/Bread**

Did you know?

72% of consumers indicate a willingness to pay more for a “Made With Ghirardelli” item.*

*Source: Relevation Research, January 2011
**Hot Drinks**

Ghirardelli powders and sauces were designed specifically for the specialty coffee industry. Our wide range of beverage products provides the flexibility to make countless hot drinks with just a few Ghirardelli ingredients. Our coffee experts are available to provide guidance on developing the perfect recipe or beverage program for your operation.

*All recipes yield one 12oz drink*

**Hot Chocolate**

4 Tbsp  Sweet Ground Chocolate and Cocoa or Sweet Ground White Chocolate
8-10 oz  Hot Milk

Combine and stir.

**Classic Mocha with Powder**

3 Tbsp  Sweet Ground Chocolate & Cocoa or Sweet Ground White Chocolate
10 oz  Steamed Milk
1-2 shots  Espresso

Pour espresso into a 12 oz mug. Combine powder and milk in steam pitcher and steam thoroughly until the powder is fully dissolved. Pour the steamed milk mixture over the espresso.

**Classic Mocha with Sauce**

1.5 oz  Chocolate or White Chocolate Sauce
1-2 shots  Espresso
8-10 oz  Steamed Milk

Combine sauce and espresso in a 12 oz mug. Stir until well combined. Pour steamed milk into mug. Top with froth from steamed milk and drizzle with additional Chocolate Sauce.

**Dark Chocolate Premium Mocha**

4 Tbsp  Barista Dark Chocolate Mini Chips
6 oz  Milk
1-2 shots  Espresso

Place 4 tablespoons Barista Dark Chocolate Mini Chips and 6 oz milk in a metal pitcher and steam gently to 135 – 140 degrees. Add 1 – 2 shots of espresso. Top with whipped cream and sprinkle with additional Barista Dark Chocolate Mini Chips.

**Unsweetened Mocha**

3 Tbsp  Unsweetened Cocoa Powder
8-10 oz  Steamed Milk
1-2 shots  Espresso

Combine cocoa powder and milk in steam pitcher and steam thoroughly until the powder is fully dissolved. Pour espresso into a 12oz mug and top with steamed milk and cocoa mixture.

**Caramel Mocha**

1 oz  Chocolate Sauce
1 oz  Caramel Sauce
1-2 shots  Espresso
8-10 oz  Steamed Milk

Combine sauce and espresso in a 12 oz mug and stir. Pour steamed milk into the mug and top with frothed milk. Drizzle with additional caramel and chocolate sauce if desired.

**Mocha Diablo**

1.5 oz  Chocolate Sauce
8-10 oz  Steamed Milk
2 shots  Espresso

Cinnamon

Chipotle Powder

Combine espresso with 1.5 oz of Chocolate Sauce and a small pinch of Chipotle Powder in a 10oz latte cup. Add a dash of cinnamon and pour steamed milk over the top.

**Salted Caramel White Chocolate Mocha**

2 shots  Espresso
8 oz  Steamed Milk
½ oz  White Chocolate Sauce
1.5 oz  Caramel Sauce
2 Tbsp  Sweetened Whipped Cream
1 pinch  Sea Salt

Stir White Chocolate Sauce and 1 oz of Caramel Sauce into the steamed milk. Pour espresso into tall latte cup and layer on the steamed milk, then the whipped cream. Drizzle the top with whipped cream, the remaining caramel and sprinkle with sea salt.

**Ginger Mocha**

2 shots  Espresso
8 oz  Steamed milk
1.5 oz  Chocolate Sauce
1 tspn  Ginger Powder

In a 12 oz cup add Chocolate Sauce and ginger. Brew espresso into the same cup. Pour steamed milk ¼ of the way up the cup and stir together espresso, chocolate and ginger. Pour the remaining steamed milk into the cup. Top with a drizzle of Chocolate Sauce and a sprinkle of ginger powder.

**Black and White Mocha**

½ oz  Chocolate Sauce
1 oz  White Chocolate Sauce
1-2 Shots  Espresso
8 oz  Steamed Milk

Combine sauces and espresso in a 12 oz mug. Stir until well combined. Pour steamed milk into mug then top with froth from milk. Sprinkle with cocoa or drizzle with additional chocolate sauce.
Smoothies

Combine all ingredients in a blender and blend until smooth.

**Mango**
- 4 oz Classic White Frappé Mix
- 12 oz Ice
- 6 oz Mango Juice

**Apple Pie**
- 4 oz Classic White Frappé Mix
- 1 tspn Ground Cinnamon
- 6 oz Apple Juice
- 12 oz Ice

**Peaches & Cream**
- 4 oz Classic White Frappé Mix
- 12 oz Frozen Peaches
- 6 oz Milk

**Strawberry Peach**
- 4 oz Classic White Frappé Mix
- 6 oz Frozen Peaches
- 6 oz Frozen Strawberries
- 6 oz Water

**Orange Cream**
- 4 oz Classic White Frappé Mix
- 6 oz Orange Juice
- 12 oz Ice

**Orange Banana**
- 4 oz Classic White Frappé Mix
- 4 oz Orange Juice
- 1 Small Banana
- 12 oz Ice
Muffins/Pancakes/Scones/Bread

With a reputation for indulgent flavors Ghirardelli is the obvious choice for baked goods and pancakes. Each recipe listed below is designed to provide an exceptional base flavor leaving you free to serve as is or customize with chips, fruit, spices or toppings.

**Dark Chocolate Pancake**

Yield: 24 Pancakes  
Shelf Life: Serve Immediately

**INGREDIENTS:**

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<tr>
<th>Ingredient</th>
<th>Amount</th>
<th>Weight</th>
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<tbody>
<tr>
<td>All Purpose Flour</td>
<td>15 oz</td>
<td>210g</td>
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<tr>
<td>Baking Powder</td>
<td>1 Tbsp</td>
<td>12g</td>
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<tr>
<td>Kosher Salt</td>
<td>1/2 tspn</td>
<td>2g</td>
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<tr>
<td>Sweet Ground Chocolate &amp; Cocoa</td>
<td>10 oz</td>
<td>200g</td>
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<tr>
<td>Milk</td>
<td>11 oz</td>
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<td>Large Eggs</td>
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<td>Vanilla Extract</td>
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<tr>
<td>Vegetable Oil</td>
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<td>85g</td>
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Add flour, baking powder and Sweet Ground Chocolate & Cocoa to mixing bowl, set aside. In separate bowl whisk milk, eggs, vanilla and oil until blended. Add wet ingredients to dry ingredients and combine using a few swift strokes. Using 4 oz ladle, portion out pancakes onto prepared griddle.

**White Chocolate Pancake**

Yield: 24 Pancakes  
Shelf Life: Serve Immediately

**INGREDIENTS:**

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<tr>
<td>Baking Powder</td>
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<td>12 g</td>
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<tr>
<td>Kosher Salt</td>
<td>1/2 tspn</td>
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<tr>
<td>Sweet Ground White Chocolate</td>
<td>10 oz</td>
<td>245 g</td>
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<tr>
<td>Milk</td>
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<td>Large Eggs</td>
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<td>113 g</td>
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<tr>
<td>Vanilla Extract</td>
<td>1/2 tspn</td>
<td>2 g</td>
</tr>
<tr>
<td>Almond Extract</td>
<td>1/2 tspn</td>
<td>2 g</td>
</tr>
<tr>
<td>Vegetable Oil</td>
<td>3 oz</td>
<td>85 g</td>
</tr>
</tbody>
</table>

Add flour, baking powder and Sweet Ground White Chocolate to mixing bowl, set aside. In separate bowl whisk milk, eggs, vanilla and oil until blended. Add wet ingredients to dry ingredients and combine using a few swift strokes. Using 4 oz ladle, portion out pancakes onto prepared griddle.
**Dark Chocolate Muffin**

*Yield: 24 Muffins   
*Shelf Life: 2 days

**INGREDIENTS:**

- All Purpose Flour 51 oz 700g
- Butter, Unsalted, Chilled, Cut into Pieces 16 oz 454g
- Sweet Ground Chocolate & Cocoa 21 oz 416g
- Baking Soda 1 Tbsp 14g
- Salt 1 tspn 6g
- Large Eggs 4 each 227g
- Milk 16 oz 482g
- Vanilla Extract 2 Tbsp 28g
- Sour Cream 10 oz 283g
- Semi-Sweet Chocolate Chips 16 oz 375g

Add flour and butter to mixer with paddle attachment. Mix 3 minutes on low speed until butter is evenly incorporated (pea-sized or smaller). Add Sweet Ground Chocolate & Cocoa, baking soda and salt. In a medium-sized mixing bowl whisk eggs with sour cream, milk and vanilla. Slowly pour liquid ingredients into dry ingredients on low speed. Add Semi-Sweet Chocolate Chips. Scoop into prepared muffin liners or tins. Bake at 350ºF, 20 minutes or until center comes clean with a toothpick.

**White Chocolate Muffin**

*Yield: 24 Muffins   
*Shelf Life: 2 days

**INGREDIENTS:**

- All Purpose Flour 54 oz 750g
- Butter, unsalted, chilled, cut into pieces 16 oz 454g
- Sweet Ground White Chocolate 32 oz 790g
- Baking Soda 1 Tbsp 14g
- Salt 1 tspn 6g
- Large Eggs 4 each 227g
- Milk 16 oz 482g
- Vanilla Extract 2 Tbsp 28g
- Sour Cream 10 oz 283g
- Semi-Sweet Chocolate Chips 16 oz 375g

Add flour and butter to mixer with paddle attachment. Mix 3 minutes on low speed until butter is evenly incorporated (pea-sized or smaller). Add Sweet Ground White Chocolate, baking soda and salt. In a medium-sized mixing bowl whisk eggs with sour cream, milk and vanilla. Slowly pour liquid ingredients into dry ingredients on low speed. Scoop into prepared muffin liners or tins. Bake at 350ºF, 20 minutes or until center comes clean with a toothpick.

**White & Dark Chocolate Scones**

*Yield: 12 large Scones   
*Shelf Life: 2 days

**INGREDIENTS:**

- All Purpose Flour 24 oz 330g
- Sweet Ground White Chocolate 8 oz 195g
- Baking Powder 1 Tbsp 9g
- Salt 1 tspn 6g
- Heavy Whipping Cream 16 oz 482g
- Honey 3 oz 57g
- Semi-Sweet Chocolate Chips 12 oz 280g

Preheat oven to 375ºF. In a large mixing bowl sift together flour, Sweet Ground White Chocolate, baking powder and salt; blend in cream and honey until combined. Fold in Semi-Sweet Chocolate Chips. Spread batter onto floured table and let dough rest for 5 minutes; divide into 12 equal size balls and flatten out into 3” diameter disks. Place disks on greased half sheet pan (13” X 18”); bake for 20 minutes until scones are golden. Test for moisture using toothpick. Cool for 30 minutes before cutting or serving.

**Chocolate Banana Bread**

*Yield: Two 9-inch loaves   
*Shelf Life: 2 days

**INGREDIENTS:**

- Semi-Sweet Chocolate Chips 16 oz 380g
- Sweet Ground Chocolate and Cocoa 8 oz 160g
- Unsalted butter, at room temperature 6 oz 168g
- Sugar 12 oz 340g
- Large Eggs 4 each 226g
- Whole Milk 4 oz 122g
- Large Ripe Bananas, mashed 4 each 480g
- All-purpose Flour 28 oz 385g
- Baking Powder 1 Tbsp plus 2 tspn 14g
- Salt 1 tspn 6g

Preheat the oven to 350°F. Lightly grease two 9 by 5-inch loaf pans. In a large bowl, cream the butter and sugar until fluffy. Beat in the eggs, adding one at a time, and mixing well after each addition. Add the milk and bananas, beating until well blended.

In a separate bowl, whisk together the flour, ground chocolate, baking powder, and salt. Gradually, add the dry ingredients to the creamed mixture. Mix on low until evenly combined. Stir in the chocolate chips. Pour the batter into the prepared pans. Bake for 60 to 75 minutes, until golden brown and a tester inserted into the center comes out clean.
Increase lunch sales with indulgent desserts and beverages like brownies and milkshakes. Cookies make a perfect impulse purchase alongside a sandwich or salad. In addition to the classic recipes, try enticing your guests with white chocolate blondies or caramel milkshakes.

- **Brownies**
- **Cookies**
- **Milkshakes**

**Did you know?**

Consumers prefer to purchase cookies and brownies “Made With Ghirardelli” ingredients versus those labeled with other leading national chocolate brands.∗

∗Source: Relevation Research, January 2011
Classic Brownies

Yield: 20 brownies  
Shelf Life: 2 days

INGREDIENTS:
- Eggs: 2 each 113g
- Sugar: 6 oz 170g
- Vanilla Extract: 1 tspn 4g
- Butter, melted: 4 oz 115g
- Sweet Ground Chocolate & Cocoa: 6 oz 120g
- All Purpose Flour: 5 oz 75g
- Baking Powder: 1/4 tspn 1g
- Salt: 1/4 tspn 2g
- Walnuts, chopped (optional): 4 oz 57g
- Semi-Sweet Chocolate Chips: 8 oz 187g

Preheat oven to 350°F. Combine eggs with sugar and vanilla; add butter. Sift Ghirardelli Sweet Ground Chocolate, flour, baking powder and salt together. Combine with egg mixture, nuts and Ghirardelli Semi-Sweet Chips. Spread into greased 8-9 inch square pan. Bake 20-30 minutes.

For extra chewy brownies, use 8-inch pan and less baking time. For cake-like brownies, use 9-inch pan and longer baking time. Cut into squares.

Chocolate Chip Cookies

Yield: 48 cookies  
Shelf Life: 3 days

INGREDIENTS:
- All-Purpose Flour: 18 oz 270g
- Baking Soda: 1 tspn 5g
- Salt: 1/2 tspn 3g
- Sugar: 6 oz 170g
- Brown Sugar, packed: 6 oz 170g
- Butter: 8 oz 225g
- Eggs: 2 each 113g
- Vanilla Extract: 2 tspn 10g
- Walnuts or Pecans, chopped (optional): 8 oz 142g
- Semi-Sweet Chocolate Chips: 16 oz 375g

Preheat oven to 375°F. Mix flour with baking soda and salt; set aside. In large mixing bowl combine sugar, brown sugar and soft butter; beat at medium speed until creamy and lightened in color. Add eggs and vanilla. Mix on low speed until incorporated. Gradually blend flour mixture into creamed mixture. Fold in nuts and chocolate chips.

Drop by tablespoon onto ungreased cookie sheets. Bake for 9 to 11 minutes or until golden brown.

**White & Dark Chocolate Blondie**

*Yield: 24 blondies  
Shelf Life: 3 days*

**INGREDIENTS:**
- All Purpose Flour 24 oz 330g
- Brown Sugar 16 oz 400g
- Sweet Ground White Chocolate 16 oz 400g
- Baking Powder 2 tspn 9g
- Salt 2 tspn 12g
- Eggs, large, room temperature 4 each 227g
- Vanilla Extract 2 tspn 10g
- Butter, unsalted, softened 8 oz 225g
- Classic White Chips 8 oz 180g
- Semi-Sweet Chocolate Chips 16 oz 375g
- Coconut (optional) 8 oz 85g

Preheat oven to 350°F. In a large mixing bowl sift together flour, brown sugar, Sweet Ground White Chocolate, baking powder and salt. Add eggs, vanilla and butter then mix until fully blended. Mix in Classic White Chips, Semi-Sweet Chocolate Chips and coconut (if desired). Spread batter evenly onto greased half sheet pan (13” X 18”). Bake for 35 to 40 minutes until blondies begin to pull away from side of pan. Test for moisture using toothpick. Cool for 30 minutes before cutting or scoring.

**Dark Chocolate Mini Chip Cookies**

*Yield: 80 small cookies  
Shelf Life: 3 days*

**INGREDIENTS:**
- All Purpose Flour 20 oz 280g
- Baking Soda 1 tspn 3g
- Salt 1 tspn 6g
- Dark Brown Sugar 8 oz 200g
- Sweet Ground Chocolate & Cocoa 8 oz 160g
- Butter, unsalted, softened 8 oz 225g
- Eggs, large, room temp 2 each 113g
- Dark Chocolate Mini Chips 10 oz 235g

Preheat oven to 375°F. Mix the flour, baking soda and salt and set aside. In the bowl of a standing mixer add butter (cut into small pieces) to sugar and Sweet Ground Chocolate. Mix at low speed until mixture is light and fluffy. Add eggs at low speed, turn off; scrape sides; mix at high speed for a few second. Eggs should be well beaten and mix should look creamed. Add flour mixture slowly at low speed for one minute; turn off; scrape sides; mix at high speed for a few seconds; turn off; scrape sides; add chocolate chips; mix at low speed for 30 seconds. Place small scoops of batter onto lined sheet pans; Bake 8 minutes; remove and cool on rack 20 minutes.

---

**Milkshakes**

Ghirardelli sauces make decadent, premium milkshakes. A chocolate or caramel milkshake “Made With Ghirardelli” ingredients is rated premium 78% of the time versus just 49% for unbranded versions. Not surprisingly 73% of consumers indicate a willingness to pay more for milkshakes “Made With Ghirardelli.”

Combine all ingredients in a blender and serve.

**Classic Chocolate**

- 2 cups Vanilla Ice Cream
- 2.5 oz Milk
- 2 oz Ghirardelli Chocolate Sauce

**Choco-Caramel**

- 2 cups Vanilla Ice Cream
- 2.5 oz Milk
- 1 oz Ghirardelli Chocolate Sauce
- 1 oz Ghirardelli Caramel Sauce
- 2 Tbsp Barista Dark Chocolate Minichips

**Double Chocolate**

- 2 cups Vanilla Ice Cream
- 2.5 oz Milk
- 2 oz Ghirardelli Chocolate Sauce
- 2 Tbsp Barista Dark Chocolate Minichips

**Sea Salt Caramel Chip**

- 2 cups Vanilla Ice Cream
- 2.5 oz Milk
- 2 oz Ghirardelli Caramel Sauce
- 1/8 tspn Sea Salt
- 2 Tbsp Barista Dark Chocolate Minichips

**White Chocolate Caramel**

- 2 cups Vanilla Ice Cream
- 2.5 oz Milk
- 1 oz Ghirardelli Caramel Sauce
- 1 oz Ghirardelli White Chocolate Sauce

**Chocolate Peanut Butter**

- 2 cups Vanilla Ice Cream
- 2.5 oz Milk
- 2 oz Ghirardelli Chocolate Sauce
- 1 Tbsp Creamy Peanut Butter
Afternoon Snack

Everyone wants something a little sweet in the afternoon. Ghirardelli provides the perfect solution for the afternoon snack whether it’s a chocolate cupcake or an iced blended coffee. Easy and delicious Frappé mixes provide the flexibility to create countless iced blended drinks while Sweet Ground Chocolate is the perfect ingredient for ice cream and cupcakes.

- **Cupcakes**
- **Iced Blended Beverages**
- **Ice Cream**

**Did you know?**

Consumers are willing to pay up to 9.5% more for items labeled with the “Made With Ghirardelli” logo.*

*Source: Relevation Research, January 2011.*
Iced Blended Drinks

The Ghirardelli name and quality allows you to go head to head with competitors as 86% of consumers prefer to order a Frappé “Made With Ghirardelli” ingredients versus one that is unbranded. Those same consumers indicate a willingness to pay up to 9% more for a “Made With Ghirardelli” iced blended drink.

All recipes yield one 16oz drink

**Iced Blended Mocha**

4 oz Double Chocolate Frappé Mix  
12 oz Ice  
4 oz Water or Milk  
2 oz Espresso  

Combine all ingredients in a blender and blend until smooth. Coffee can be substituted for espresso by backing out the 2 oz of Espresso and substituting the water or milk with 6 oz of cold coffee.

**Iced Blended Coffee**

4 oz Classic White Frappé Mix  
12 oz Ice  
4 oz Milk  
2 oz Espresso  

Combine all ingredients in a blender and blend until smooth. Coffee can be substituted for espresso by backing out the 2 oz of Espresso and substituting the water or milk with 6 oz of cold coffee.

**Iced Double Chocolate Hot Cocoa**

3 oz Double Chocolate Hot Cocoa  
12 oz Ice  
6 oz Milk or Water  

Combine all ingredients in a blender and blend until smooth.

**Chocobanana Frappé**

4 oz Double Chocolate Frappé Mix  
12 oz Ice  
1 Small Banana  
4 oz Water or Milk  

Combine all ingredients in a blender and blend until smooth.

**Coconut Chocolate Caramel Frappé**

4 oz Double Chocolate Frappé Mix  
12 oz Ice  
2 oz Coconut Flakes  
4 oz Water or Milk  
1 oz Barista Dark Chocolate Mini Chips  
1 oz Caramel Sauce  

Combine all ingredients in a blender and blend until smooth.

**Sea Salt Caramel Almond Chip Frappé**

4 oz Classic White Frappé Mix  
12 oz Ice  
2 oz Unsalted Almonds  
4 oz Water or Milk  
2 oz Dark Chocolate Barista Mini Chips  
1 oz Caramel Sauce  
1/8 tspn Sea Salt  

Combine all ingredients in a blender and blend until smooth.

**Chocolate Ginger Frappé**

4 oz Double Chocolate Frappé Mix  
12 oz Ice  
1 tspn Powdered Ginger  
6 oz Water or Milk  

Combine all ingredients in a blender and blend until smooth.

**Creamy Chai Frappé**

4 oz Classic White Frappé Mix  
12 oz Ice  
6 oz Chai Concentrate  

Combine all ingredients in a blender and blend until smooth.

**Aztec Chocolate Frappé**

4 oz Double Chocolate Frappé Mix  
12 oz Ice  
1 tspn Powdered Cinnamon  
½ tspn Chili Powder  
5 oz Water or Milk  
1 oz Caramel Sauce  

Combine all ingredients in a blender and blend until smooth.

**Triple Dark Chocolate Frappé**

4 oz Double Chocolate Frappé Mix  
12 oz Ice  
2 oz Unsweetened Cocoa Powder  
6 oz Water or Milk  
2 oz Barista Dark Chocolate Mini Chips  

Combine all ingredients in a blender and blend until smooth.
## Ice Cream

### Dark Chocolate Ice Cream

**Yield:** 1 Gallon  
**Shelf Life:** 3 days

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Weight (g)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole Milk</td>
<td>35 oz</td>
<td>1050g</td>
</tr>
<tr>
<td>Half &amp; Half</td>
<td>35 oz</td>
<td>1050g</td>
</tr>
<tr>
<td>Semi-Sweet Chocolate Chips</td>
<td>20 oz</td>
<td>470g</td>
</tr>
<tr>
<td>Vanilla Extract</td>
<td>4 Tbsp</td>
<td>57g</td>
</tr>
<tr>
<td>Sweet Ground Chocolate &amp; Cocoa</td>
<td>15 oz</td>
<td>300g</td>
</tr>
<tr>
<td>Cinnamon (optional)</td>
<td>1 Tbsp</td>
<td>8g</td>
</tr>
<tr>
<td>Eggs, large, room temp</td>
<td>6 each</td>
<td>340g</td>
</tr>
<tr>
<td>Egg Yolks, large, room temp</td>
<td>6 each</td>
<td>106g</td>
</tr>
<tr>
<td>Sugar</td>
<td>6 oz</td>
<td>150g</td>
</tr>
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</table>

In a medium-sized bowl whisk milk, half/half, Semi-Sweet Chocolate Chips and vanilla then simmer on medium-low heat until chocolate is completely melted. Add Sweet Ground Chocolate & Cocoa and cinnamon (if using), whisking periodically to dissolve. Remove from heat and set aside.

In a mixer on medium speed whip eggs, yolks and sugar 3 minutes until frothy and lighter in color. Slowly incorporate egg mixture to warm milk mixture. Place back on heat and simmer while mixing until it coats the back of a spoon.

Refrigerate until cooled; transfer to ice cream machine and follow machine’s directions.

### White Chocolate Ice Cream

**Yield:** 1 Gallon  
**Shelf Life:** 3 days

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Weight (g)</th>
</tr>
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<tbody>
<tr>
<td>Whole Milk</td>
<td>35 oz</td>
<td>1050g</td>
</tr>
<tr>
<td>Half &amp; Half</td>
<td>35 oz</td>
<td>1050g</td>
</tr>
<tr>
<td>Almond Extract</td>
<td>2 Tbsp</td>
<td>28g</td>
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<tr>
<td>Vanilla Extract</td>
<td>4 Tbsp</td>
<td>57g</td>
</tr>
<tr>
<td>Sweet Ground White Chocolate</td>
<td>80 oz</td>
<td>1960g</td>
</tr>
<tr>
<td>Eggs, large, room temp</td>
<td>6 each</td>
<td>340g</td>
</tr>
<tr>
<td>Egg Yolks, large, room temp</td>
<td>6 each</td>
<td>105g</td>
</tr>
<tr>
<td>Sugar</td>
<td>6 oz</td>
<td>150g</td>
</tr>
</tbody>
</table>

In a medium-sized bowl whisk milk, half/half and extracts then simmer on medium-low heat. Add Sweet Ground White Chocolate, whisking periodically to dissolve; remove from heat and set aside.

In a mixer on medium speed whip eggs, yolks and sugar 3 minutes until frothy and lighter in color. Slowly incorporate egg mixture to warm milk mixture. Place back on heat and simmer while mixing until it coats the back of a spoon.

Refrigerate until cooled; transfer to ice cream machine and follow machine’s directions.

## Cupcakes

This classic Devil’s Food version with Buttercream Icing is wonderful on its own or great as a base for adding additional flavors such as peanut butter, orange or ginger.

### Devil’s Food Cupcakes with Buttercream Frosting

**Yield:** 12 cupcakes  
**Shelf Life:** 2 days

#### FOR CUPCAKES

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Weight (g)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cake Flour</td>
<td>8 oz</td>
<td>100g</td>
</tr>
<tr>
<td>Sweet Ground Chocolate and Cocoa</td>
<td>12 oz</td>
<td>240g</td>
</tr>
<tr>
<td>Sugar</td>
<td>8 oz</td>
<td>200g</td>
</tr>
<tr>
<td>Baking soda</td>
<td>1 tspn</td>
<td>5g</td>
</tr>
<tr>
<td>Cream of Tartar</td>
<td>1/2 tspn</td>
<td>2g</td>
</tr>
<tr>
<td>Salt</td>
<td>1/2 tspn</td>
<td>3g</td>
</tr>
<tr>
<td>Buttermilk</td>
<td>12 oz</td>
<td>369g</td>
</tr>
<tr>
<td>Butter, Softened</td>
<td>8 oz</td>
<td>230g</td>
</tr>
<tr>
<td>Eggs</td>
<td>4 each</td>
<td>225g</td>
</tr>
<tr>
<td>Vanilla Extract</td>
<td>2 1/2 tspn</td>
<td>11g</td>
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CUPCAKES: Preheat the oven to 350°F. Line a muffin tin with cupcake liners. In a large mixing bowl, combine flour, ground chocolate, granulated sugar, baking soda, cream of tartar, and salt; add 8 oz buttermilk and butter. Beat on medium for 2 minutes. Add remaining 1/2 cup of buttermilk, eggs, and 1 teaspoon vanilla extract. Beat an additional 2 minutes.

Pour batter into cupcake liners. Bake 15 minutes, or until tester comes out clean. Cool on wire rack 15 minutes.

#### FOR FROSTING

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Weight (g)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Egg Yolks</td>
<td>8 each</td>
<td>140g</td>
</tr>
<tr>
<td>Sugar</td>
<td>8 oz</td>
<td>200g</td>
</tr>
<tr>
<td>Vanilla Extract</td>
<td>1 tspn</td>
<td>2.5g</td>
</tr>
<tr>
<td>Semi-Sweet Chocolate</td>
<td>11 oz</td>
<td>240g</td>
</tr>
<tr>
<td>Butter</td>
<td>4 oz</td>
<td>115g</td>
</tr>
<tr>
<td>Butter, Softened</td>
<td>8 oz</td>
<td>225g</td>
</tr>
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</table>

FROSTING: Combine the egg yolks, sugar and vanilla. Heat over simmering water and beat until thick. Remove from heat and place in a mixing bowl and beat until cold and increased in volume.

Combine the chocolate with 4 oz butter and melt over warm water. Add the melted and chocolate butter to the egg mixture. Fold in remaining 8 oz of softened butter.
Dinner/Dessert

Nothing tempts customers like a decadent chocolate dessert. Ghirardelli quality and brand recognition makes these recipes the perfect menu offering. A full line of cocoa powders and chips provides countless options for creating a signature chocolate item for your menu.

- Cakes
- Ganache
- Dessert Drinks

Did you know?

Ghirardelli’s brand awareness is strong for both women and men with 95% awareness for women and 89% for men.

*Ipsos Chocolate Consumer Monitor, January 2010
**Individual Chocolate Lava Cakes**

*Yield: 6 servings*

*Shelf Life: 3 days*

**INGREDIENTS:**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Weight</th>
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</thead>
<tbody>
<tr>
<td>Semi-Sweet Chocolate Chips</td>
<td>6 oz</td>
<td>142g</td>
</tr>
<tr>
<td>Heavy Cream</td>
<td>2 oz</td>
<td>57g</td>
</tr>
<tr>
<td>Butter, unsalted</td>
<td>4 oz</td>
<td>112g</td>
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<tr>
<td>Eggs</td>
<td>2 each</td>
<td>113g</td>
</tr>
<tr>
<td>Egg Yolks</td>
<td>2 each</td>
<td>28g</td>
</tr>
<tr>
<td>Sugar</td>
<td>3 oz</td>
<td>85g</td>
</tr>
<tr>
<td>Vanilla Extract</td>
<td>1/2 tspn</td>
<td>1g</td>
</tr>
<tr>
<td>Cake Flour</td>
<td>2 oz</td>
<td>30g</td>
</tr>
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</table>

**CENTERS**

Melt 2 ounces of Semi-Sweet Chocolate Chips with cream in double boiler; whisk gently to blend. Refrigerate about 2 hours or until firm; form into 6 balls; refrigerate until needed.

**CAKE**

Preheat oven to 400°F. Spray six 4 ounce ramekins with cooking spray. Melt remaining Semi-Sweet Chocolate Chips and butter in double boiler; whisk gently to blend. Using electric mixer, whisk 2 eggs, 2 egg yolks, sugar, and vanilla on high speed about 5 minutes or until thick and light. Fold melted chocolate mixture and flour into egg mixture until combined; spoon cake batter into ramekins. Place a chocolate ball in the middle of each ramekin.

Bake 15 minutes or until cake is firm to the touch. Let sit for 5 minutes. Run small sharp knife around inside of each ramekin, place a plate on top, invert and remove ramekin.

**Chocolate Raspberry Tartlets**

*Yield: 6 individual tarts*

*Shelf Life: 2 days*

**INGREDIENTS:**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Weight</th>
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<tbody>
<tr>
<td>Butter, unsalted</td>
<td>6 oz</td>
<td>170g</td>
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<tr>
<td>Sugar</td>
<td>3 oz</td>
<td>75g</td>
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<tr>
<td>Salt</td>
<td>1/8 tspn</td>
<td>1g</td>
</tr>
<tr>
<td>Unsweetened Cocoa Powder</td>
<td>4 oz</td>
<td>60g</td>
</tr>
<tr>
<td>Cake Flour</td>
<td>4 oz</td>
<td>60g</td>
</tr>
<tr>
<td>Heavy Cream</td>
<td>8 oz</td>
<td>228g</td>
</tr>
<tr>
<td>Semi-Sweet Chocolate Chips</td>
<td>18 oz</td>
<td>425g</td>
</tr>
<tr>
<td>Raspberries, fresh</td>
<td>24 oz</td>
<td>369g</td>
</tr>
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</table>

In food processor, add butter, sugar and salt, Pulse until creamy then add cocoa and process until smooth. Add flour; and pulse until crumbly.

Divide dough into 6 equal pieces, flatten each piece into a disk and wrap in plastic wrap. Refrigerate at least 30 minutes. Remove 1 dough disk from refrigerator; roll out into 6-inch circle between 2 pieces of plastic wrap. Remove top sheet of plastic wrap; invert dough circle over a 4 1/2-inch nonstick tartlet pan. Keep plastic wrap on top, press dough into bottom and sides of pan; trim excess dough; carefully peel off plastic wrap. Repeat with remaining dough. Refrigerate at least 30 minutes.

Heat oven to 375°F; prick tartlet shell bottoms with fork. Bake 15 minutes until dough looks dry. Cool completely in pans. In saucepan over medium heat, bring cream to simmer. Remove from heat; add chocolate. Let sit until chocolate melts; whisk gently to combine. Cool to room temperature;

Pour 1/3 cup chocolate mixture into each tartlet shell. Refrigerate tartlets for 1 hour or until filling is firm. Carefully remove tartlets from pans. Arrange raspberries decoratively on top of filling.

For one large tart use an 8-inch nonstick tart pan with removable bottom.
Flourless Mocha Torte

Yield: 8 servings
Shelf Life: 2 days

INGREDIENTS:

<table>
<thead>
<tr>
<th>Ingredient</th>
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<tbody>
<tr>
<td>Semi-Sweet Chocolate Chips</td>
<td>7 oz 166g</td>
</tr>
<tr>
<td>Instant Freeze-Dried Coffee</td>
<td>1 Tbsp 3g</td>
</tr>
<tr>
<td>Boiling Water</td>
<td>3 Tbsp 57g</td>
</tr>
<tr>
<td>Egg Whites</td>
<td>6 each 230g</td>
</tr>
<tr>
<td>Sugar</td>
<td>6 oz 150g</td>
</tr>
<tr>
<td>Eggs Yolks</td>
<td>6 each 105g</td>
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<tr>
<td>Salt</td>
<td>1/4 tspn 1g</td>
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FOR FROSTING

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
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<tbody>
<tr>
<td>Semi-Sweet Chocolate Chips</td>
<td>5 oz 118g</td>
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<tr>
<td>Instant Freeze-Dried Coffee</td>
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<td>Boiling Water</td>
<td>2 Tbsp 37g</td>
</tr>
<tr>
<td>Heavy Whipping Cream</td>
<td>16 oz 480g</td>
</tr>
</tbody>
</table>

CAKE

Preheat the oven to 350°F. Grease two 8-inch round cake pans. Line bottom of pans with waxed paper, and grease the waxed paper.

Melt 7 ounces of Semi-Sweet Chocolate and set aside. Dissolve 1 tablespoon coffee in boiling water; set aside. In large mixing bowl whip egg whites until soft peaks form; gradually add 2 ounces sugar; increase speed to high and continue beating until stiff peaks form. (meringue should be shiny.) In large bowl whip yolks, remaining sugar and salt until mixture is a thick lemon color, approximately 5 minutes; add melted Semi-Sweet Chocolate and 1 Tbsp coffee; beat until well blended. Gently fold ¼ of the meringue into yolk mixture. Carefully fold in remaining whites until no streaks remain.

Pour the batter into the prepared pans; bake on center oven rack for 25 minutes; turn off oven and leave cake inside for 5 minutes with oven door closed. Transfer pans to wire rack; remove waxed paper while cake is warm. Cool completely.

FROSTING

Melt 5 ounces of Semi-Sweet Chocolate Chips. Dissolve 1 Tbsp coffee in 2 Tbsp boiling water; add chocolate, stirring continuously until smooth. Cool completely. In large mixing bowl, beat whipping cream at high speed until stiff peaks form. Gently fold chocolate mixture into whipped cream.

To assemble torte, level top of each layer cutting off raised edges. Place one layer on serving plate. Spread layer with chocolate whipped cream. Top with remaining cake layer; frost top and sides of torte with remaining frosting.

Chocolate Tweed Torte

Yield: 8 servings
Shelf Life: 2 days

INGREDIENTS:

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Semi-Sweet Chocolate Chips</td>
<td>10 oz 230g</td>
</tr>
<tr>
<td>Almonds</td>
<td>8 oz 143g</td>
</tr>
<tr>
<td>Salt</td>
<td>1/8 tspn 1g</td>
</tr>
<tr>
<td>Sugar</td>
<td>4 oz 113g</td>
</tr>
<tr>
<td>Large Egg Whites</td>
<td>8 each 304g</td>
</tr>
<tr>
<td>Cream of Tartar</td>
<td>1/4 tspn 1g</td>
</tr>
</tbody>
</table>

Preheat oven to 350°F with rack in lower third. Grease sides and line bottom of 9-inch spring form pan with parchment.

In a food processor, pulse chocolate, nuts, salt and 2 Tbsp of sugar to consistency of crumbs. Beat egg whites and cream of tartar until it holds a soft shape. Gradually beat in remaining sugar until eggs whites are glossy and stiff but not dry. Transfer to larger bowl. Fold in chocolate mixture. Scrape batter into prepared pan and spread evenly.

Bake until torte is puffed and golden and springs back when gently pressed, 25-30 mins: toothpick inserted in center will emerge moist and stained melted chocolate, but not thickly coated with batter.

Cool on rack. Remove pan sides. Invert and remove pan liner. Serve right side up garnished with whipped cream and berries.
**Classic Dark Chocolate Ganache**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sugar</td>
<td>2 oz</td>
<td>57g</td>
</tr>
<tr>
<td>Half and Half</td>
<td>10 oz</td>
<td>300g</td>
</tr>
<tr>
<td>Butter</td>
<td>1.5 oz</td>
<td>42g</td>
</tr>
<tr>
<td>Semi-Sweet Chocolate Chips</td>
<td>10 oz</td>
<td>230g</td>
</tr>
</tbody>
</table>

In a saucepan heat half and half, sugar and butter. Add chocolate and stir until melted. Serve as a dessert topping or for dipping fruit.

**Double Chocolate Truffle Cake**

*Yield:* 8 servings  
*Shelf Life:* 2 days

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>Semi-Sweet Chocolate Chips</td>
<td>24 oz</td>
<td>560g</td>
</tr>
<tr>
<td>Unsalted butter, softened, plus additional for pan</td>
<td>8 oz</td>
<td>226g</td>
</tr>
<tr>
<td>Large Eggs, cold</td>
<td>8 each</td>
<td>448g</td>
</tr>
<tr>
<td>Salt</td>
<td>1/4 tspn</td>
<td>1g</td>
</tr>
</tbody>
</table>

**FOR MILK CHOCOLATE GANACHE**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>Heavy Cream</td>
<td>4 oz</td>
<td>30g</td>
</tr>
<tr>
<td>Milk Chocolate Chips</td>
<td>8 oz</td>
<td>180g</td>
</tr>
</tbody>
</table>

Preheat oven to 325° degrees. Arrange rack in center of oven. Butter the bottom and sides of a 9 by 2-inch round cake pan and line the bottom with parchment paper.

Melt butter and semi-sweet chocolate chips over double boiler until smooth; cool slightly. Meanwhile, with a hand mixer or in the bowl of an electric mixer fitted with the whip attachment, whip eggs and salt on medium speed until doubled in volume, about 5 minutes.

Gently fold, in thirds, whipped eggs into melted chocolate. Pour batter into prepared cake pan and place pan in water bath. Bake until the cake pulls away from the sides of the pan and is set in the center, about 40 minutes. Remove pan from water bath to a cooling rack and cool cake completely in pan. Cover with plastic wrap and refrigerate overnight. To remove cake, dip the bottom and halfway up the sides of the pan in warm water and run a thin metal spatula around the inside of the pan. Invert onto a plate to unmold, remove parchment paper.

To prepare ganache, bring heavy cream to a simmer and pour over milk chocolate chips. Stir gently until smooth; cool slightly. Pour ganache over top of cake and spread with an offset spatula to evenly cover. (There will be some ganache leftover.) Chill cake until ganache sets, about 30 minutes.

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**Dessert Drinks**

**Chocolate Martini**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
<th>Beverage</th>
</tr>
</thead>
<tbody>
<tr>
<td>1½ oz Vanilla Vodka</td>
<td></td>
<td></td>
</tr>
<tr>
<td>¾ oz Hazelnut Liqueur</td>
<td></td>
<td></td>
</tr>
<tr>
<td>¾ oz Raspberry Liqueur</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1¼ oz Ghirardelli Chocolate Sauce</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Mix all ingredients in a cocktail shaker with ice. Strain and serve.

**Chocolate Vodka Cherry Shake**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
<th>Beverage</th>
</tr>
</thead>
<tbody>
<tr>
<td>1½ oz Cherry Vanilla Vodka</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 oz Grenadine</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 oz Half &amp; Half</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5 ea. Cherries (no stems)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 Scoops Ghirardelli Chocolate Ice Cream (see page 23)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 Cup Ice</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 tspn Barista Dark Chocolate Mini Chips</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>


**Irish Frappé**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
<th>Beverage</th>
</tr>
</thead>
<tbody>
<tr>
<td>1¼ oz Irish Whiskey</td>
<td></td>
<td></td>
</tr>
<tr>
<td>½ oz Irish Cream Liqueur</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1½ oz Classic White Frappé</td>
<td></td>
<td></td>
</tr>
<tr>
<td>½ oz Agave Nectar</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 oz Ghirardelli Chocolate Sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 Cup Crushed Ice</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Drizzle inside of glass with chocolate sauce. Combine all ingredients in a blender and pour into decorated glass.

**Rum Caramel Hot Cocoa**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
<th>Beverage</th>
</tr>
</thead>
<tbody>
<tr>
<td>1¼ oz Rum</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 oz Caramel Sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6 oz Double Chocolate Hot Cocoa</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Whipped Cream</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Add rum and caramel sauce to prepared Double Chocolate Hot Cocoa and stir. Top with whipped cream and a drizzle of caramel sauce.
THE GHIRARDELLI® DIFFERENCE™

CONTROLLING ALL STEPS FOR ULTIMATE QUALITY

BEAN SELECTION
We select only the highest quality cocoa beans

ROASTING
We use a unique roasting process for intense chocolate taste

REFINING
We refine to achieve the ultimate velvety smoothness

CONCHING
We conch extensively to bring out unique, sophisticated flavors

Proudly Manufactured in California, USA

Supreme Bean
We select only the finest cocoa beans, rejecting around 40% of the beans we sample because they do not meet our rigorous flavor standards.

Nib Roasting
We roast the heart of the cacao bean, called the nib, rather than the whole bean, resulting in a more consistent flavor compared to other brands.

Refining
We refine many of our chocolates to a particle size of about 18 microns, which insures a creamy texture and velvety melting sensation. Other brands have particle sizes up to 50 microns, which produce a grainy or gritty texture.

Conching
Conching is a flavor development process during which the chocolate is put under constant agitation. The duration of conching and the state-of-the-art machinery we use make critical contributions to a rich, perfectly balanced flavor.