



White & Red Panda

Not done with fall but need to move on to winter? This is the drink for you! White hot chocolate to embrace winter at its finest with a touch of pumpkin, apple, caramel and spices to remember a fall not long past.

Yield: 1, 16 oz. Drink

Ingredients:

- 2 Tbsp. of Ghirardelli Sweet Ground White Chocolate & Cocoa
- 1 Tbsp. of David Rio Red Panda Pumpkin Chai
- ½ oz. (or 2 pumps) of Monin Caramel Apple Butter Syrup
- 12 oz. of Milk

Directions: Steam the milk to your desired temperature. Add the white chocolate and chai to the milk and stir well. In your fancy mug add the syrup and slowly pour in the mixture of milk white chocolate and chai. Top it with a pinch of cinnamon and enjoy!

White Chocolate Russian

I'm dreaming of a white hot chocolate this holiday season! This little twist on a wintery favorite is enough to make "The Dude" proud; with velvety smooth Hollander white chocolate and a punch up with the Coffee Liqueur (or Kahlua). Let this Big Lebowski inspired beverage be your go-to for slow sipping on chilly evenings.

Yield: 1, 12 oz. Drink

Ingredients:

- 2 Tbsp. of Hollander Sweet Ground White Chocolate
- 10 oz. of Steamed Milk
- 1 oz. (or 4 pumps) DaVinci Coffee Liqueur (formerly Kahlúa) Syrup

Optional: Make it a Cocktail by adding 1 shot of Kahlua instead of the DaVinci Coffee Liqueur.

Directions: Add the syrup or Kahlua to the bottom of your cup. Steam the white chocolate powder in with the milk. Pour the steamed white chocolate milk into your cup and enjoy.



A Matcha Made In Heaven

Make your holiday party festive with this matcha white hot chocolate! This light, creamy decadence will make any holiday party a hit. With its subtle green color and silky flavor, it's a real holiday crowd pleaser.

Yield: 1, 12 oz. Drink

Ingredients:

- 2-3 Tbsp. of Ghirardelli Barista Classic White Chips
- ½ Tsp. of Mighty Leaf Organic Matcha Loose Tea
- 12 oz. of Milk
- A Whisk

Optional Garnish: Marshmallows, Whipped Cream or a light dusting of Matcha Powder

Directions: Pour 12 oz. of milk into a steaming pitcher and add the Ghirardelli white chocolate barista chips. Steam the milk and chocolate together to the desired temperature. Add the matcha powder to your mug and pour a small amount of the hot milk into the mug. Whisk the matcha and milk together until it has been completely blended. Once the consistency is smooth, add the rest of the milk and chocolate mixture.

Cha Cha Chocolate

Traditional horchata is like manna from up above to me. I am slightly addicted to it, so why not add it to my second favorite thing, chocolate?! This delectable twist on a wintry night's hot cocoa is going to knock your stockings off!

Yield: 1, 8 oz. Drink

Ingredients:

- 6 oz. of Pacific Barista Series Rice Milk
- 1 ½ Tbsp. of Hollander Premium Hot Cocoa
- 1 ½ Tbsp. of Cafe Essentials Horchata

Optional Garnish: Toasted Marshmallow Whipped Cream (made with 3 oz. of DaVinci Toasted Marshmallow Syrup and 1 pint of Heaving Whipping Cream in an iSI Brushed Stainless Steel Cream Profli according to the standard instructions), Chocolate Shavings & A Cinnamon Stick

Directions: Pour cold rice milk into a pitcher. Add the horchata and cocoa mix to the rice milk and steam everything until it is creamy smooth. Top it with toasted marshmallow whipped cream and garnish with chocolate shavings and a cinnamon stick.

Optional: Add espresso shots to turn this into a yummy caffeinated beverage or add rum to make it an adult beverage.





Marbled Hot Cocoa With A Kick

Tantalize your taste buds with this spicy hot chocolate! Let this perfect mix of dark and white chocolate with a touch of habanero for a yummy kick keep you warm on those cold winter days.

Yield: 1, 16 oz. Drink

Ingredients:

- 1 Tbsp. of Ghirardelli Sweet Ground White Chocolate & Cocoa
- 1 Tbsp. of Ghirardelli Sweet Ground Chocolate & Cocoa
- 1 oz. (or 4 pumps) of DaVinci Habanero Syrup
- 15 oz. of Milk

Optional Garnish: Whipped Cream & A Habanero Pepper

Directions: Pour the habanero syrup into your cup. Pour cold milk and both of the Ghirardelli powders into a steaming pitcher. Steam the milk mixture to your preferred temperature and pour it into your cup. Top it with whipped cream, sip and enjoy!

Chocolate & Flowers

Your cup will be merry and bright this winter with a lavender red velvet hot chocolate. Floral tones complement the creamy chocolate of red velvet, creating a drink perfect for sipping next to the fireside. This hot cocoa also pairs well with new memories created by you and your loved ones as you wrap up the year.

Yield: 1, 8 oz. Drink

Ingredients:

- ¼ oz. (or 1 pump) of 1883 Lavender Syrup
- 1 63 cc. scoop of Cappuccine Red Velvet
- 7 oz. of Milk

Directions: Pour cold milk into a pitcher with the red velvet mix and lavender syrup, then steam it. Decant into your favorite cup and enjoy!





Chocolate Orange

Since childhood, chocolate oranges and peppermint sticks have been my favorite Christmas treats. With this recipe I've channeled that nostalgia into something a little more sophisticated that I can share with friends this holiday season.

Yield: 2, 8 oz. Drinks

Ingredients:

- 2 Tbsp. of Ghirardelli Sweet Ground Chocolate & Cocoa
- $\frac{3}{4}$ oz. (or 3 pumps) of Monin Candied Orange Syrup
- 1 sachet of Mighty Leaf Marrakesh Mint Green Tea
- 15 oz. of Pacific Natural Foods Barista Series Rice Milk

Optional Garnish: Ghirardelli Dark Chocolate Shavings

Directions: Add the cocoa powder and the orange syrup to the rice milk and steam it. Steep the tea in the steamed rice milk for 2-3 minutes. Remove the sachet, garnish it with Ghirardelli chocolate shavings and serve!