



BELLAGIO

SIPPING CHOCOLATE®



Recipe Book



Sipping Chocolate
HOT



Sipping Chocolate
ICE BLENDED



Sipping Chocolate
CULINARY



Sipping Chocolate
SPIRITS



Welcome to Sipping Chocolate by Bellagio®

A revered European tradition originating in Italy and popular all over the Continent is Drinking Chocolate, where a blend of fine chocolates is melted in a special chocolate pot and poured into a small cup to be leisurely enjoyed. Chocolatiers would boast the quality of their own recipes and their own secret ingredients.

As with our hot cocoas and caffe mochas, Bellagio® continues to honor this European tradition. We use only the finest pure cocoa, bitter chocolate and cocoa butter to create our classic style Sipping Chocolate. It is not only easy to make, but one of the most versatile products we have ever created.

From the simple Sipping Shot to the sublime Chocolate Martini, the fine quality and rich taste of our Bellagio® Sipping Chocolate will have all who savor it sip by sip coming back for more.

Sipping Chocolate European Hot Recipes

Sipping Shot of Chocolate

2/3 scoop (1oz)* of Sipping Chocolate
1/3 cup of steamed milk

Dissolve Sipping Chocolate into steamed milk.
Stir and enjoy.

Un Bacio Italiano *(The Italian Kiss)*

2/3 scoop (1oz)* of Sipping Chocolate
1/3 cup of steamed milk
2oz shot of espresso

Dissolve Sipping Chocolate into steamed milk.
Add Espresso.
Stir and enjoy.

Sipping Chocolate Traditional Hot Recipes

Sipping Hot Cocoa

1 scoop (1.5oz)* of Sipping Chocolate
6oz cup of steamed milk
Sugar or vanilla syrup to taste

Dissolve Sipping Chocolate into steamed milk.
Add sugar or vanilla syrup to taste.
Stir and enjoy.

Sipping Mocha

1 scoop (1.5oz)* of Sipping Chocolate
1/2 scoop (2/3oz) Caffè D'Amore Vanilla Freeze
6oz cup of steamed milk
2oz shot of espresso

Dissolve Sipping Chocolate and Vanilla Freeze into steamed milk.
Add Espresso.
Stir and enjoy.

* Sipping Chocolate

2/3 scoop = 1oz = 2 rounded Tbsp.
1scoop = 1.5oz = 3 rounded Tbsp.

* Vanilla Freeze

1/2 scoop = .85oz = 2 rounded Tbsp.
1 scoop = 1.75oz = 4 rounded Tbsp.



S i p p i n g C o c o a

Sipping Chocolate Ice Blended Recipes

Decadent European Ice Blended Mocha

1 scoop (1.5oz)* of Sipping Chocolate
1 scoop (1.75oz)* Caffè D'Amore Vanilla Freeze
2oz chilled espresso
4oz milk
16oz ice
1/2 teaspoon fresh espresso beans.

Combine ingredients in a blender and blend until smooth (about 30 sec.)
Pour in a tall glass and enjoy.

Traditional Ice Blended Mocha

1/2 scoop (.75oz) of Sipping Chocolate
1 1/2 scoop (2.6oz)* Caffè D'Amore Vanilla Freeze
2oz chilled espresso
4oz milk
16oz ice

Combine ingredients in a blender and blend until smooth (about 30 sec.)
Pour in a tall glass and enjoy.

* Sipping Chocolate

2/3 scoop = 1oz = 2 rounded Tbsp.
1 scoop = 1.5oz = 3 rounded Tbsp.

* Vanilla Freeze

1/2 scoop = .85oz = 2 rounded Tbsp.
1 scoop = 1.75oz = 4 rounded Tbsp.



S i p p i n g I c e B l e n d e d

Sipping Chocolate Culinary Recipes

Fondue for Two

2 scoops (3oz) of Sipping Chocolate

4oz steamed "Half & Half"

Generous helping of your favorite cut up fruit, marshmallows or cookies for dipping.

Dissolve Sipping Chocolate in steamed Half & Half. Pour into a fondue bowl. Dip your favorites into the mix and enjoy.

Sipping Mousse

1 scoop (1.5oz) of Sipping Chocolate

3oz cold whipping cream

Combine Sipping Chocolate and cold whipping cream in a bowl. Blend with wire whip, or hand mixer until stiff.

Chocolate Frosting

8 Tbsp of Sipping Chocolate

2 sticks (8oz) of butter (softened)

1/2 cup milk

2 cups powdered sugar

Mix 8 Tbsp of Sipping Chocolate with 2 sticks (8oz) softened butter. Stir in 1/2 cup milk and 2 cups of powdered sugar. Mix until smooth. Chill before using.

Sipping Chocolate Gelato

2 1/2 cups heavy whipping cream

1 1/4 cups whole milk

1/2 cup sugar

1/2 cup brown sugar

1 Tbsp vanilla extract

4 scoops (6oz) Sipping Chocolate

Follow ice cream/gelato machine manufacturer's instructions.



Sipping Fondue



Sipping Mousse

Sipping Chocolate Spirits Recipes

Chocolate Martini

2oz prepared Original Sipping Chocolate (See Bulk Preparation below)
2oz Vodka
1oz Irish Cream liqueur
1/2oz vanilla syrup
Ice

Combine ingredients in a martini shaker, and shake until mixed and cold.

Chocolate Ginger Martini

Muddle fresh ginger into martini shaker.
Follow Chocolate Martini Instructions above.

Mayan Chocolate Martini

2oz prepared Original Sipping Chocolate (See Bulk Preparation below)
2oz Tequila
1oz Orange liqueur
1/4oz vanilla syrup
Ice

Combine ingredients in a martini shaker, and shake until mixed and cold.

Sipping Chocolate Bulk Preparation

Dissolve 6 scoops (9oz/18 rounded Tbsp.) Sipping Chocolate into 8 oz Half & Half.
Mix well.
Add more Half & Half to equal total of 32oz finished Sipping Chocolate.
Keep refrigerated.
Yields 16 Martinis.



S i p p i n g M a r t i n i



Caffe D'Amore

1107 S. Mountain Ave

Monrovia, CA 91016

ph 800-999-0171 • fx 626-932-0152

www.caffedamore.com

For more recipes, please contact us.

Where Passion Meets Flavor