

Cokaó Recipe Book

Cokaó Chocolate Blend: Chefs call it “Chocolate Stock”

Cokaó is a unique creamy chocolate blend used as a base for all kinds of decadent desserts. Most chefs and pastry chefs are using it as a chocolate stock. It's not a spread but you can use it as one... we don't mind at all, and actually it is very delicious when used this way. Cokaó is a blend of three chocolates sourced from Europe. What makes our blend so different is that once they are combined they create a completely new ingredient we call Cokaó. This revolutionary chocolate blend is redefining what chocolate can do for you! Within just minutes and if needed, a few other ingredients, cokaó can be transformed into a variety of beautiful artisan desserts, drinks, and anything from French pudding to fondue, ice cream, pies, sauces, cakes and the list goes on. Most importantly, cokaó is an ingredient that can be used in baking or creating. Not just any ingredient – it is the **main** ingredient for recipes. Cokaó was developed to allow the preparer to make incredibly easy and quick desserts or chocolate specialties.

Recipes:

Easy Pot de Crème au Chocolate

Cokaó: 16oz

Heavy Cream: ¼ cup

Method: Heat cokaó and cream in saucepot over low heat until completely melted then pour into cups and let set for 2 hours in refrigerator. Topped with fresh fruit and whipped cream

Easy Chocolate Fondue

Cokaó: 16oz

Sugar in Raw: 1 tablespoon

Method: Place cokaó and sugar in saucepot and cook on low heat. When cokaó is completely melted pour into fondue pot and serve.

Condiments: Banana, Mango, Strawberry, Raspberry, Pound cake

Cokaó Chocolate Crème brûlée Napoleon

For the Crème Brûlée:

Egg Yolks: 5 each

Whole eggs: 4 each

Cream: 3 cups

Sweetened Condensed milk: 14oz

Vanilla Extract: 1 tbsp.

Cokaó Topping: 1 cup/ 8oz

Method: Warm Cream in sauce pan. In mixer, add egg yolks, whole eggs, sweetened condensed milk and vanilla extract and whip on medium speed. When cream is warm, not boiling, add ¼ cup of cream to temper egg mixture. Then slowly add the rest on of the cream and whip for 1 minute. Using 8oz ramekins pour crème brûlée mixture to halfway point. Place ramekins in hotel pan and add water to pan to ¼ level of ramekin. Bake in 325 degree preheated oven for 45 minutes or until crème brûlée in firm. Let ramekins cool, top with sugar and brûlée. Top each mini brûlée with ¼ cup/ 2oz of Chocolate Cokaó and refrigerate for 1 hour. Garnish with your favorite fruit and serve.

Chocolate Sauce

Cokaó: 8oz (1 cup)

Method: Heat cokaó in saucepot over low heat until completely melted and it is ready to use.

Hot Chocolate

Cokaó: 8oz or 1 cup

Half-and-half or Milk: ½ cup

Cream: ½ cup

Method: Combine all ingredients in saucepot and bring to slight boil over medium heat while stirring frequently. When mixture comes to boil turn down heat to low and continue to stir for 1 minute. Serve in your favorite cups. You can do same in microwave. Microwave on high at 30 seconds intervals and stir each time until mixture has totally dissolved. Optional: For extra creaminess change half-and-half to ¼ cup and add ¼ of heavy cream.

Chocolate Cokaó Ice Cream

Cokaó: 1 quart

Half & Half or (Heavy cream): 2 cups

Sugar in the Raw: 1 tablespoon

Vanilla: 1 tsp

Method: Use cokaó from the refrigerator. Place cokaó in bowl and mix in the half- &-half or heavy cream until fully incorporated. Place cokaó-cream mixture in the ice cream maker and begin to churn. Churn ice-cream for 20 minutes and it's ready to eat.

Cokaó Chocolate Ganache Milkshake

Cokaó: 1 cup

Ice cream: 3 scoops

Half & Half: ¼ cup half and half

Method: Add cokaó, ice cream and half- &-half to blender and blend on high. Place Milkshake in glass, top with whipped cream and serve.

Chocolate Truffles

Cokaó: 16oz

Sweetened Condensed Milk: 14oz (1 container)

Sugar in the raw: 6 tablespoons

Method: Heat cokaó in saucepot over low heat with sweetened condensed milk and sugar. Cook on low heat, stirring frequently until chocolate has melted. Turn to medium heat and cook for 10 minutes while continuing to stir. Place Fudge in greased container and refrigerate overnight. Portion chocolate and roll in hands. Coat with cocoa powder, chopped pistachios or your choice of coating.

Chocolate Ganache Pie / Chocolate Mud Pie

Cokaó: 32oz

Ready-made pie shell: 2 each

Method: Preheat oven to 350 degrees. Bake pie shells in oven until golden brown. Heat cokaó over low heat in saucepan until completely melted. When chocolate is fully melted pour into pie shells and freeze for 4 hours.

Other variations of the chocolate pie:

1. Raspberry-pecan chocolate pie
2. Peanut butter chocolate pie
3. Chocolate Turtle Pie

4. Chocolate caramel pie

Cokaó Chocolate Fudge

Cokaó: 32oz

Sweetened Condensed Milk: 14oz container

Sugar in the raw: 6 tablespoons

Method: Heat cokaó in saucepot over low heat with sweetened condensed milk and sugar. Cook on low heat, stirring frequently until chocolate has melted. Turn to medium heat and cook for 10 minutes while continuing to stir. Place Fudge in greased container and refrigerate overnight.

Cokaó Chocolate Dulce de leche Fudge

Cokaó: 32oz

Sweetened Condensed Milk: 14oz

Sugar in the Raw: 1 tablespoon

Method: Heat cokaó in saucepot over low heat with sweetened condensed milk and sugar. Cook on low heat, stirring frequently until chocolate has melted. Turn to medium heat and cook for 10 minutes while continuing to stir. Place Fudge in greased container and refrigerate overnight.

Chocolate Fudge Banana Split

Chocolate Fudge recipe #1: 2oz

Banana: 1 each

Whipped cream: for topping

Vanilla Ice cream: 1 scoop

Maraschino cherry: 1 each

Method: Place 2oz of Cokaó chocolate fudge in microwave for 10 seconds twice. Scoop ice cream and place in banana split dish. Cut banana lengthwise in half and place on each side of ice cream. Pour chocolate fudge on top of ice cream and pipe whipped cream on ice cream. Place cherry on top.

Chocolate Cokaó Fudge Pie

Cokaó Chocolate Fudge #1: 1 recipe

10" Pie shell: 1

Method: Place pie shell in preheated 350-degree oven and bake until pie shells are golden brown. Break fudge and place in sauce pot over low heat and stir occasionally till completely melted. Pour into pie shell and place in refrigerator for 3 hours.

Chocolate Milk

Cokaó: ½ cup (4oz)

Milk: 1 cup

Method: Combine Cokaó, milk and stir till cokaó has dissolved

Chocolate Mousse Cokaó

Cokaó: 16oz

Heavy Cream: 1 cup (8oz)

Powdered sugar: ¼ cup

Makes enough for 5 servings

Method: In electric mixer, whip the cream to soft peaks. Add cokaó, powdered sugar and vanilla extract. Place mixer on high and whip until mousse is stiff. Pipe into mousse glasses and enjoy.

Chocolate Pudding

Cokaó: 4 cups
Heavy Cream: 2 cups
Vanilla Bean
Egg Yolks: 6 each
Sugar in raw: 2 tablespoons
Cornstarch: 3 tablespoons

Method: Warm cream in small saucepot on low heat. Combine egg yolks, sugar and cornstarch in mixing bowl till incorporated. Slowly pour ½ cup heated cream to egg yolk mixture while stirring. Pour egg mixture into sauce pot, add crème de cokaó and bring to just a boil over low heat. Remove mixture from stove, and portion into cups and refrigerate 3 hours.

Cokaó Chocolate Spread with Pastries or House Bread

Cokaó: 4oz
French Baguette, croissant, assorted muffins, assorted pastries
Strawberries, Raspberries, assorted fruit

Method: Spread on bread or pastry and add your favorite fruit or berries

Cokaó Chocolate Cookies

Cokaó: 4oz
Salted butter, softened: 1 cup
Sugar: 2 cup
Large eggs: 2 each
Teaspoon vanilla extract: 1 teaspoon
All-purpose flour: 2 ¾ cup
Salt: ¼ teaspoon
Cocoa powder: 3 tablespoons

Instructions

Preheat oven to 350°. Lightly grease cookie pan.

Using an electric mixer on medium speed, beat cokaó, butter, sugar, eggs, salt, vanilla extract, and cocoa powder until well blended.

Reduce mixer speed to low. Add about 1/3 of the flour. Mix just until combined. Add the remaining flour in two portions, mixing just until combined.

Drop by rounded tbs onto pan. Bake 12 to 15 minutes. Remove from oven and allow to cool completely. Enjoy.

Chocolate Coating for Buckeyes

Cokaó: ½ cup (8oz)
Shortening 1 tbsp.

Method:

Combine above in small bowl

Warm small pot of water and place bowl in it, being careful not to get water in Cokaó mixture

Warm Cokaó mixture to 84 degrees
Dip item in warmed mixture
Tap off excess and cool in refrigerator

Chocolate Shots

Cokaó: 16oz
Heavy Cream: 1 cup (8oz)
Sugar in raw: 2 tablespoons
Makes enough for 8 shots

Method: Heat cokaó in either saucepot or microwave. Serve hot. (Note you can flavor the shots differently with liquor, fruit or other flavorings.

Cokaó Chocolate Whipped Cream

Cokaó: 2 cups
Cream: 1 cup

Method: Place cream and Cokaó in mixing bowl and whip at low speed for 3 minutes. When mixture thickens it is ready. Do not over mix or it will break.

Cokaó Chocolate Crème brûlée

For the Crème Brûlée:
Egg Yolks: 5 each
Whole eggs: 4 each
Cream: 3 cups
Cokaó: 1 cups
Sweetened Condensed milk: 14oz
Vanilla Extract: 1 tbsp.

Method: Warm Cream in sauce pan. In mixer, add egg yolks, whole eggs, cokaó, sweetened condensed milk and vanilla extract and whip on medium speed. When cream is warm, not boiling, add ¼ cup of cream to temper egg mixture. Then slowly add the rest on of the cream and whip for 1 minute. Pour into crème brûlée ramekins. Place ramekins in hotel pan and add water to pan to ¼ level. Bake in 325 degree preheated oven for 45 minutes.

Chocolate Bread Pudding

Cokaó: 32oz
Sugar in the Raw: 4 tablespoons

French bread: 1 pound

Eggs: 4 each
Cream: 1 cup

Method: Preheat oven to 325 degrees. Lightly grease a 13x9 baking dish. Place the cubed bread in baking dish. Heat cokaó in saucepan over low heat. In separate bowl beat the eggs and cream. Add crème de Cokaó to bowl with the cream and eggs and mix well. Pour the mixture over the cubed bread in baking dish. Let the mixture stand, stirring occasionally for 20 minutes while the bread absorbs the Cokaó cream. Bake in oven for 1 hour or until set. Check pudding by inserting a knife in the center of the pudding. When done the knife should come out clean.

Cokaó Sugar Cookies

Cokaó: 16oz
Sugar: 2 cups

Eggs: 4 each
Flour: 5 cups
Baking Powder: 2 tsp.

Method: Cream the cokaó and sugar. Slowly add the eggs one at a time. Add flour and baking powder and mix until incorporated.

Warm Crème de Cokaó Ganache with Fruit

Cokaó: 16oz
Sugar in the Raw: 2 tablespoons
Your choice of seasonal fruit

Method: Warm cokaó in saucepan.

Cokaó Cheese Platter

Cokaó: 2oz
Assorted Cheeses
Assorted toast and crackers

Method: Bring cokaó to room temperature. Spread on crackers and top with cheese

Pastry Cream

Cokaó: 1 quart
Cream: 2 cups
Vanilla Bean
Egg Yolks: 4 each
Sugar in raw: 2 tablespoons 3
Corn starch: 3 tablespoons 4

Method: Heat cream in small sauce pot. Mix egg yolks, sugar and cornstarch till incorporated. Add ½ cup heated cream to egg yolk mixture and mix. Poor egg mixture into saucepot, add cokaó and bring to just a boil over low heat. Take off stove and portion into cups and refrigerate.

Chocolate Cream Cheese Icing

Cokaó: 16 oz
Vanilla Extract: 1 tsp.
Cream Cheese: 16oz
Powdered Sugar: 1 cup

Method: Bring Cokaó and cream cheese to room temperature. Place in mixing bowl with powdered sugar and vanilla extract and mix till smooth and creamy.

Cream cheese icing topped Cupcakes.

Chocolate Buttercream frosting

Cokaó: 16 oz
Powdered Sugar: 3 cups
Vanilla extract: 1 tsp

Method: Place cokaó, powdered sugar and vanilla extract in mixer and mix until mixture is creamed.

Chocolate Mocha Coffee

Cokaó: 1 tablespoon

Your favorite Coffee: 1 cup

Method:

Add Cokaó 1 tablespoon at a time to your favorite coffee to make it a mocha coffee. Add more for more chocolate flavor and creaminess.

Reese's Peanut butter Cup Pie

Mini Graham cracker crust: 6 each

Cokaó: 1 cup (8oz)

Reese's Peanut butter cups: 6 each

Method: Warm cokaó over low heat in saucepan or microwave for 30 seconds on high. Place one Reese's peanut butter cup in each mini cracker crust. Pour Cokaó cream in cracker crust and chill. Top with Whipped Cream and Raspberries.

Chocolate & Vanilla Crème Brule

Makes 10 each

Eggs: 8 whole eggs

Sweetened Condensed Milk: 1 can

Sugar: 1 ½ cups

Vanilla extract: 1 tsp.

Evaporated milk: 2 cans

Nutmeg: 1 tsp

Cokaó: 10oz

Place eggs, sweetened condensed milk, sugar, vanilla extract evaporated milk and nutmeg in mixing bowl and whip by hand. Pour liquid into crème brûlée dishes to ¾ mark. Top each crème brûlée with 2 tablespoons of Cokaó. Place in water bath and bake at 325 for 45 minutes.

Savory Recipes

Tip for Chef's: When using the term chocolate and referring to savory dishes most consumers will think sweet. By using the term cokaó in menu descriptions it takes away from the sweet and adds more to the thought of cocoa.

Cokaó Mole

Cokaó: 16oz

Dona Maria Mole: 3 tablespoons

Beef or Chicken stock (broth): 2 cups

Canned Chipotle peppers: 1 each

Ancho chile: 2 each (optional)

Salt: 1 tsp.

Black pepper: ¼ tsp.

Method: Add Cokaó to small saucepot and cook over low heat. Add Dona Maria Mole, beef or chicken broth, salt, pepper and simmer for 5 minutes.

Jack Daniels Chocolate Barbeque Sauce

Cokaó: 4oz (¼ cup)

Beef gravy or Veal Demi-glace: 1 cup
Barbeque sauce: 3oz
Jack Daniels: 4oz

Method: In hot saucepan flambé the Jack Daniels and reduce by half, add barbeque sauce, beef gravy and bring to simmer. Add Cokaó 2oz at a time while stirring. When Cokaó is melted into the sauce take off heat and serve.

Cokaó-Chipotle Marinade (For wings)

Cokaó: 1 tbsp
Apple juice: ¼ cup
Tomato paste: 1 tbsp
Garlic salt: 2 tsp
Chipotle (canned)/ chopped: 1 tbsp
Ground cinnamon: ½ tsp
Chicken wings: 3 pounds

Method: Combine all ingredients in bowl and mix well. Place chicken wings in bowl and toss. Marinate for at least 1 hour in refrigerator. Then Grill or bake in oven.