PREPARATION INSTRUCTIONS

HOT CHOCOLATE

• made with real milk •

Use the equipment you have in your kitchen to make hot chocolate. We recommend these three methods.

Whichever method you choose, do not reheat or hold hot chocolate over night. Any remaining hot chocolate must be discarded and the dispenser must be cleaned and sanitized.

American Dairy Association MIDEAST

STEAM KETTLE METHOD

Set steam kettle to 300˚F. Pour 2-3 gallons of chocolate milk into kettle.

Stir continuously until the milk reaches 145˚F (about 5 minutes). Do not let the milk boil.

Pour into an insulated serving container using the tilt mechanism or the spigot on the kettle.

The spigot may also be used to fill a pitcher to pour into insulated single-serve cups.

TILT SKILLET METHOD

Set tilt skillet to 300˚F. Pour 2-3 gallons of chocolate milk into tilt skillet.

Stir continuously until the milk reaches 145˚F (about 15-20 minutes). Do not let the milk boil.

Tilt the skillet and pour into an insulated container for serving.

STOVE TOP METHOD

Pour 2-3 gallons of chocolate milk into stock pot. Set burner to medium heat.

Stir continuously until the milk reaches 145˚F (about 10-15 minutes). Do not let the milk boil.

Pour into an insulated container for serving.