

# GOURMET HOT COCOA

Indulge in a warm and comforting cup of Hot Cocoa enhanced with Ganoderma Lucidum, also known as 'Red Reishi', used in Chinese tradition for its immune benefits. The Hot Cocoa is the perfect chocolate drink for the whole family to enjoy!

## COCOA FUN FACTS:

- Cocoa comes from the cacao tree, also called Theobroma in Latin, which means "Food for the Gods". The beans from this tree were only used for ritual by the Aztecs in the pre-hispanic era.
- Cacao trees live as long as 200 years, but only produce quality pods for 25.
- There are three different main cocoa varieties: Forastero, Criollo and Trinitario.
- The full cocoa production process is done by hand: planting, irrigating, harvesting, fermenting and drying. Hence, cocoa-based products are a luxurious indulgence.
- 70% of cacao comes from West Africa.

## BENEFITS OF COCOA:



Cocoa is known to be rich in fiber



Contains hundreds of compounds, including polyphenol, a type of antioxidant



It has mood-boosting properties<sup>1</sup>



## MAKE YOUR PERFECT DRINK:

Empty one sachet of Hot Cocoa into your favourite cup, fill with hot water, stir, and enjoy! Add ice for an icy cool decadent chocolate drink.



1 sachet + 6 oz. of water (170 ml)  
**RICH AND FLAVORFUL**



1 sachet + 8 oz. of water (225 ml)  
**SMOOTH AND CREAMY**



1 sachet + 10 oz. of water (285 ml)  
**LIGHT AND TASTY**

## RECIPE TO TRY!

### HAZELNUT HOT COCOA DELIGHT

Pour 1 cup of milk in a small saucepan over medium heat. Add one sachet of ORGANO Hot Cocoa and 2 tablespoons of hazelnut cocoa spread, stir until combined. Serve warm, add mini marshmallows on top, and enjoy!



certified Halal



nut-free



caffeine free

(1) <https://www.livescience.com/61754-chocolate-facts.html>