

Premium Blend

2661 W 81 St. Hialeah, FL 33016

CHÔCÔ NOIR™

The challenge of pairing chocolate and wine has puzzled many for centuries. One thing that has been known is that the perfect complement for rich chocolate is the world's most delicate wine, Pinot Noir. With this knowledge in hand the mixologists at Premium Blend set out to solve the puzzle. After much effort they have unlocked the secret with their newest creation – Choco Noir™.

Choco Noir™ is that perfect combination of chocolate and wine that will add a sensual touch to any occasion. Bottled in an easy to use, ready to drink formula, Choco Noir™ can be enjoyed on the rocks, in your coffee, or in one of the many great recipes available.

Bring romance to any occasion with a bottle of Choco Noir™ and start enjoying what many have only been able to dream of.

For more recipes or information visit
www.premiumblend.com/choconoir

1-800-899-0331

Drink Responsibly

12-PET 750 ml per case • 15 cases per layer • 75 cases per pallet • 22 # per case • UPC # 7 99159 12154 3

RECIPES

The CNM- Choco Noir Martini

1 1/2 oz. Vodka or 3 oz. Klir Red
3 oz. Choco Noir
Shake over ice and strain into Martini glass
Garnish with a Chocolate Kiss

Choco Noir Shake

1 cup Vanilla Ice Cream
4 oz. Choco Noir
1/2 cup Milk
1/2 cup Ice
1 oz. of Chocolate syrup
Blend and serve in a Poco Grande glass
Top with Whipped Cream and Chocolate Sprinkles

Choco Noir Almond Toy (Juguete de Amor)

4 oz. Choco Noir
2 oz. Amore di Verano or 1 oz. Amaretto
Serve on the rocks

Rich Russian (Ruso Rico)

3 oz. Choco Noir
2 oz. of Kafe-Luna Café Especial
or 1 oz. Coffee Liqueur
1 1/2 oz. Vodka or 2 oz. Klir Red
Serve over ice

Choco Señorita (Señorita Sabrosa)

3 oz. Choco Noir
1 1/2 oz. Tequila or 3 oz. Tequesta
1 oz. Santos Strawberry Daiquiri mix
In a shaker filled with ice shake
Strain into martini glass, garnish with a cherry

Ipanema (La Mulatica)

(Dark and Tanned)
3 oz. Choco Noir
1 1/2 oz. Cachaça or 3 oz. Rhumbero
Serve over ice in a Rock Glass

Choco Coco (El Coquito Prieto)

4 oz. Choco Noir
3 oz. Coco Real Coconut Cream
1 1/2 oz. Rum or 3 oz. Rhumbero
Pour into shaker, shake and serve
in a Poco Grande glass, sprinkle with
coconut flakes

Choco Noir Malt (Chocolate Malteado)

1 cup Vanila Ice Cream
4 oz. Choco Noir
1/2 cup Milk
1/2 cup Ice
1 oz. of Chocolate syrup
2 table spoons of Malt powder
Blend and serve in a Poco Grande Glass
Top with Whipped Cream and Chocolate powder

Tropical Madness (Locura Tropical)

3 oz. Choco Noir
1 1/2 oz. Rum or 3 oz. Rhumbero
2 oz. Santos Piña Colada Mix
8 oz. Ice
Blend and serve in a Poco Grande glass
Garnish with a cherry

Memories of Love (Noche de Rondas)

4 oz. Choco Noir
1 1/2 oz. Brandy or 3 oz. Sir William
Shake well with ice, serve in a Martini glass
Sprinkle with Nutmeg

Choco Berries (La Rosita)

4 oz. Choco Noir
3 oz. Santos Strawberry Daiquiri mix
8 oz. ice
Blend and serve garnished with a strawberry

Dipping Stick (Mideme el Aceite)

3 oz. Choco Noir
2 oz. Kafe-Luna Café Especial or 1 oz. Coffee Liqueur
2 oz. Amore di Verano or 1 oz. Amaretto
Serve in a Hi Ball glass over ice, garnish with a
wooden skewer with an orange slice

Hot Drinks

Chocoppuccino

3 oz. Choco Noir
Fill glass with fresh hot coffee
Top with Whipped Cream
Dust with chocolate powder

Hot Choco Noir Delight

Fill coffee cup with Choco Noir
Heat in microwave for 2 minutes and top with
Mini marshmallows

Chocolate Elf

5 oz. Choco Noir
1 oz. Half & Half Cream
1 1/2 oz. Irish Whiskey or 3 oz. Sir William
In a coffee cup heat in microwave for 2 minutes
and garnish with Lucky Charms