

So by now you know that the toroid steaming pitcher is very different - the shape organizes the flow of milk in such a stable and repeatable way that it helps even the best barista steam more consistently.

As with many scientific discoveries, it was only after testing prototypes that we discovered just how much

the toroid pitcher loves chocolate.

It's a ying-yang thing. The key design advantage of the pitcher is that it creates a consistently swirling flow as the milk circulates uniformly into contact with steaming wand. That same swirling circulation does a particularly uniform job dissolving chunks of chocolate in milk. The resulting steamed chocolate is distinctively smooth and delicious.

Here's how we like to make steamed drinking chocolate.

1. Shave about 1/4 cup (about 60 mL) off a block of chocolate (we love Callebaut, 53% dark). It's easy with a heavy bread knife.
2. Combine with about 1/2 cup (125 mL) of milk in the espro toroid pitcher
3. Steam the milk to about 110F, 43C (pitcher is warm to the touch)
4. Stop steaming. Gently swirl the milk in the pitcher for about 20-30 seconds to melt the chocolate further. The sloped walls of the toroid pitcher allows you to do this without spilling*. This added time allows the heat to transfer from the milk (which heats relatively quickly) into the larger chocolate chunks (which absorb heat more slowly).
5. Continue steaming up to your preferred latte temperature (we like about 135-145F, 57-63C) and serve in a warmed cappuccino cup. If there are undissolved chocolate chunks at the pitcher bottom, shave the block a bit thinner next time.

We love the rich foam and smooth consistency. Some of us prefer a bit more chocolate, some less. Some of us even think that chefs might be able to do something similar to create soup lattes that are steamed out back and served up at the table as latte art (but we'll leave that to the chefs out there to experiment).

We bet your recipes will be even better than ours. Talk to us - we're listening!

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* Another ying-yang thing!

