

# Chocolate

## Chocolate

*sweetened chocolate. Chocolate bars, either made of solid chocolate or other ingredients coated in chocolate, are eaten as snacks. Gifts of chocolate molded*

Chocolate is a food made from roasted and ground cocoa beans that can be a liquid, solid, or paste, either by itself or to flavor other foods. Cocoa beans are the processed seeds of the cacao tree (*Theobroma cacao*). They are usually fermented to develop the flavor, then dried, cleaned, and roasted. The shell is removed to reveal nibs, which are ground to chocolate liquor: unadulterated chocolate in rough form. The liquor can be processed to separate its two components, cocoa solids and cocoa butter, or shaped and sold as unsweetened baking chocolate. By adding sugar, sweetened chocolates are produced, which can be sold simply as dark chocolate, or, with the addition of milk, can be made into milk chocolate. Making milk chocolate with cocoa butter and without cocoa solids produces white chocolate...

## Day69

*"Gummo", "Kooda", "Keke" with Fetty Wap and A Boogie wit da Hoodie, "Chocolaté", "Gotti", and "Tati". On February 20, 2018, 6ix9ine revealed the final*

Day69 is the second commercial mixtape by American rapper 6ix9ine. It was released on February 23, 2018, independently by ScumGang Records and TenThousand Projects (of which was formerly known as Elliott Grainge Entertainment). The mixtape features guest appearances from Young Thug, Tory Lanez, Fetty Wap, A Boogie wit da Hoodie, and Offset.

Day69 was supported by six official singles: "Gummo", "Kooda", "Keke" with Fetty Wap and A Boogie wit da Hoodie, "Chocolaté", "Gotti", and "Tati".

## Chocolate bar

*A chocolate bar is a confection containing chocolate, which may also contain layerings or mixtures that include nuts, fruit, caramel, nougat, and wafers*

A chocolate bar is a confection containing chocolate, which may also contain layerings or mixtures that include nuts, fruit, caramel, nougat, and wafers. A flat and easily partitionable chocolate bar is also called a tablet. In some varieties of English and food labeling standards, the term chocolate bar is reserved for bars of solid chocolate, with candy bar used for products with additional ingredients.

The manufacture of a chocolate bar from raw cocoa ingredients requires many steps, from grinding and refining, to conching and tempering. All these processes have been independently developed by chocolate manufacturers from different countries. There is therefore no precise moment when the first chocolate bar came into existence. Solid chocolate was already consumed in the 18th century. The...

## Types of chocolate

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Chocolate is a food made from roasted and ground cocoa beans mixed with fat (e.g. cocoa butter) and powdered sugar to produce a solid confectionery. There are several types of chocolate, classified primarily

according to the proportion of cocoa and fat content used in a particular formulation.

#### Chocolate milk

*Chocolate milk is a type of flavoured milk made by mixing cocoa solids with milk (either dairy or plant-based). It is a food pairing in which the milk's mouthfeel masks the dietary fibres of the cocoa solids.*

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#### Hot chocolate

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Hot chocolate, also known as hot cocoa or drinking chocolate, is a heated drink consisting of shaved or melted chocolate or cocoa powder, heated milk or water, and usually a sweetener. It is often garnished with whipped cream or marshmallows. Hot chocolate made with melted chocolate is sometimes called drinking chocolate, characterized by less sweetness and a thicker consistency.

The first chocolate drink is believed to have been created at least 5,300 years ago, starting with the Mayo-Chinchipe culture in what is present-day Ecuador, and later consumed by the Maya around 2,500–3,000 years ago. A cocoa drink was an essential part of Aztec culture by 1400 AD. The drink became popular in Europe after being introduced from Mexico in the New World and has undergone multiple changes since then....

#### Milk chocolate

*Milk chocolate is a form of solid chocolate containing cocoa, sugar and milk. It is the most consumed type of chocolate, and is used in a wide diversity*

Milk chocolate is a form of solid chocolate containing cocoa, sugar and milk. It is the most consumed type of chocolate, and is used in a wide diversity of bars, tablets and other confectionery products. Milk chocolate contains smaller amounts of cocoa solids than dark chocolates do, and (as with white chocolate) contains milk solids. While its taste (akin to chocolate milk) has been key to its popularity, milk chocolate was historically promoted as a healthy food, particularly for children.

Major milk chocolate producers include Ferrero, Hershey, Mondelez, Mars and Nestlé; collectively these supply over half of the world's chocolate. Four-fifths of all milk chocolate is sold in the United States and Europe, and increasing amounts are consumed in both China and Latin America.

Chocolate was...

#### Chocolate chip

*Chocolate chips or chocolate morsels are small chunks of sweetened chocolate, used as an ingredient in a number of desserts (notably chocolate chip cookies*

Chocolate chips or chocolate morsels are small chunks of sweetened chocolate, used as an ingredient in a number of desserts (notably chocolate chip cookies and muffins), in trail mix and less commonly in some breakfast foods such as pancakes. They are often manufactured as teardrop-shaped volumes with flat circular bases; another variety of chocolate chips have the shape of rectangular or square blocks. They are available in various sizes, usually less than 10 millimetres (0.39 in) in diameter.

#### Chocolate cake

*Chocolate cake or chocolate gâteau (from French: gâteau au chocolat) is a cake flavored with melted chocolate, cocoa powder, or both. It can also have*

Chocolate cake or chocolate gâteau (from French: gâteau au chocolat) is a cake flavored with melted chocolate, cocoa powder, or both. It can also have other ingredients such as fudge, vanilla creme, and other sweeteners.

## Dark chocolate

*Dark chocolate is a form of chocolate made from cocoa solids, cocoa butter and sugar. It has a higher cocoa percentage than white chocolate and milk chocolate*

Dark chocolate is a form of chocolate made from cocoa solids, cocoa butter and sugar. It has a higher cocoa percentage than white chocolate and milk chocolate. Dark chocolate is valued for claimed—though unsupported—health benefits, and for its reputation as a sophisticated choice of chocolate. Like milk and white chocolate, dark chocolate is used to make chocolate bars and to coat confectionery.

Dark chocolate gained much of its reputation in the late 20th century, as French chocolatiers worked to establish dark chocolate as preferred over milk chocolate in the French national palate. As this preference was exported to countries such as the United States, associated values of terroir, bean-to-bar chocolate making and gourmet chocolate followed. Because of the high cocoa percentage, dark chocolate...

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