

## Basic Milk Chocolate

- 500g / 1 lbs cacao butter, melted
- 1kg / 2 lbs cacao paste, melted
- 500g / 1 lb coconut sugar, powdered
- 100g / 1/2 cup lucuma (optional)
- 100g / 1/2 cup banana powder (optional)
- 30g / 2 tbsp inulin powder
- 1 tsp vanilla powder

1. Tighten the tension on the machine completely.
2. Add the fully melted cacao butter / paste mixture to the machine and turn it on.
3. Allow to process for 15-30 seconds just to lubricate the stones.
4. Start slowly adding the remaining ingredients about 1/4-1/2 cup at a time and allow it to process, add more and continue until all ingredients are added.
5. Let the chocolate grind for at least 12 hours or up to 36 hours.
6. You can now remove it from the machine, let it age a few days and then temper it using the tempering video in this course.