

Milk Chocolate

- 250g cacao butter
 - 70g-90g cacao powder
 - 130g coconut sugar
 - 15g vanilla Sunwarrior protein powder
 - 20g cashews (optional)
 - Pinch of crystal salt
1. In this order, add the ingredients to the Vitamix jug ; cacao butter, cashews, coconut sugar, Sun Warrior and salt.
 2. Turn the Vitamix on high speed and, using the tamper stick, push the ingredients into the blades. You are doing the work here for the first minute of blending.
 3. Once the mix has turned to a liquid, take the temperature and make sure it's not exceeding 42° C. Add the cacao powder at this time.
 4. Bring the mix to 42° C and then transfer to a medium to large mixing bowl and follow the basic chocolate tempering instructions.

Notes

- If cacao butter gets stuck in the corners of the jug, scrape them out with an offset spatula or a plastic spatula. It's important that all ingredients come up to temperature together.
- Use your hand on the side of the jug to monitor the temperature of the chocolate; once it starts getting warm, use the thermometer to take the temperature.
- Vanilla Sunwarrior protein powder is much nicer in colour and taste than the plain/natural one.