



PACIFIK KAKAO

HOW TO HOME BREW

A DELICIOUS WAY TO CREATE THE PERFECT CUP



Made from 100% pure pacific island cacao paste.

Rich, nourishing and instant heart opening.



newearthdreaming.org/pacifik-kakao

BREW A BIG BATCH ON THE STOVE

Perfect for busy cafés & batch service.



- 1)  Add 1 litre of pure or filtered water to your favourite saucepan.
- 2)  Add 80g of cacao (approx. 5-6 pieces) to make 4 strong cups.
- 3)  Whisk continuously with love and allow to boil & simmer until pure liquid.
- 4)  As you brew and boil the cacao, the cacao butter creates aroma and a creamy brew.
- 5)  Put aside some cacao for the week in the fridge (just the water and cacao brew).
- 6)  Add your favourite sweetener and milk such as maple syrup and coconut milk for the cup you will serve.



Brew with love, stirring in the appreciation for mama cacao, the ancient plant medicine.



TIPS FOR THE PERFECT CUP

- Boil and brew until the cacao butter releases the creamy texture and aroma.
- Make a big batch per week with cacao & water only for fridge storage and quick cuppas.
- Add sweetener and milk afterwards.



By choosing this cacao, you are supporting ethical local Pacific farmers who craft it with tender love and care in their pristine forest homes, far from the hustle and bustle of the modern world. Taste the difference! We are deeply grateful for your conscious choice.

