



HOT CHOCOLATE

INGREDIENTS:

100g 70% cocoa plain
chocolate
450ml Organic whole milk
75ml Single cream
Sugar (optional)

TOPPING IDEAS:

Marshmallows
Sprinkles
Grated cinnamon
White chocolate chips
Candied ginger

METHOD:

1. To begin with either finely chop or grate the plain chocolate ready for later in the recipe.
2. Warm about half of the milk in a saucepan over a medium heat.
3. Once warmed through stir in the chocolate you prepared earlier, before finally whisking in the remaining milk and the single cream.
4. Continue to heat the mixture thoroughly, but do not allow it to boil. Once it is hot enough, transfer the hot chocolate to mugs.
5. At this stage you may add sugar to taste and any toppings that you like.