TATUA
Specialised Dairy

Luscious Hot Chocolate

Ingredients

1 cup milk of your choice
1 Tbsp raw cacao powder
1 heaped tsp of honey
6 squares dark chocolate
2 drops vanilla extract
Pinch of sea salt

Toppings:
Marshmallows
Tatua Dairy Whip Whipped Cream
1 square chocolate to grate on top

Method

1. Combine all of the ingredients in a saucepan over medium-high heat and stir well continuously. Use a whisk to break up any clumps and keep stirring until smooth and piping hot.
2. Pour into a mug right away and serve hot. Top with a generous serving of Tatua Dairy Whip Whipped Cream, marshmallows and chocolate shavings.

Serves 2.

Alternative Options:

Refined Sugar Free: swap chocolate and marshmallows with sugar free options and use Tatua Unsweetened Dairy Whip Whipped Cream.

Mint Flavoured Hot Chocolate: add 2 drops of peppermint essence to the pan at step 1 and mix well with the remaining ingredients.