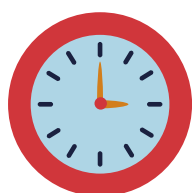


CHILLI HOT CHOCOLATE

4

SERVES



TIME

10mins prep time
5mins cook time
15mins total time

INGREDIENTS

175g plain, dark chocolate, broken into pieces
1 c double cream
2 tsp castor sugar
200ml whipping cream
2 vanilla pods, split lengthways
1 large pinch of chilli powder
600ml milk (lactose-free or plant base (N.B. soya milk cannot be used)
45g grated dark chocolate to serve (per serving)
Marshmallows, ground cinnamon and nutmeg for garnish



UTENSILS

Saucepan
Whisk
1 Cooking spoon
Chopping board
Knife

PAIRING TREATS

Shortbread biscuits
Chocolate chip cookies
More Marshmallows
Kettle corn
Flavoured wafer sticks



MILK MEASUREMENT

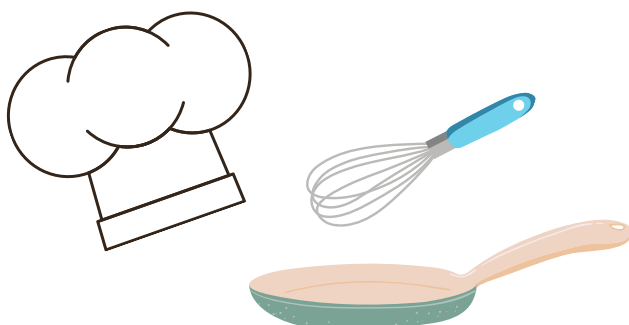
If you are using coconut milk, then **reduce** the quantity of milk in the recipe from 600ml to 125ml per portion. Lactose-free milk can be enjoyed in **unlimited** amounts!



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STEP 1

Place the chocolate, chilli powder, sugar, vanilla pods and milk into a pan and heat gently until the chocolate has melted.



STEP 2

Bring the mixture to a boil and whisk until the chocolate is very smooth and frothy. Then remove the vanilla pods.



STEP 3

Pour the chocolate into 4 warmed mugs and top with the whipped cream, sprinkle cinnamon, nutmeg and add grated chocolate and marshmallows.

Serve hot and enjoy your spicy and sweet winter drink. You can also add on some pairing treats for that extra YUMMINESS!



Snuggle Up!

SECRET TREAT

Feeling naughty or nice, add a dash of irish cream to the mix!