

Carina's Lux Hot Chocolate

COLD DAY COMFORT



EXOTIC
DRINKS
FROM AROUND THE WORLD



“Chocolate is close to my heart and good quality hot chocolate can be hard to find; so making my own has always been a priority. This recipe is my kids' favourite and great for a treat on a cold night.”

Carina Bauer, CEO, IMEX Group





Ingredients

*Serves 2 large
mugs or 4 small*

100g High Quality Dark
Chocolate (Min 70%
Cocoa)

25g High Quality Milk
Chocolate

600ml Milk

Dash of Double Cream

¼ tsp Vanilla Essence

*Optional toppings: mini
marshmallows, cinnamon,
candied orange peel,
nutmeg, sprinkles,
whipped cream*



Method

1. Melt 75g of the dark chocolate and all the milk chocolate with the milk over medium heat.
2. Whisk continuously. When the chocolate is almost melted (approx. 5 minutes), add a dash of double cream and the vanilla essence.
3. Pour into mugs and grate the remaining dark chocolate over the mugs. Add your favourite toppings.

Top Tips: Increase the amount of milk chocolate and vanilla essence if you like it sweeter. Make sure you whisk as the chocolate melts to get a creamier finish.

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