



Hot Chocolate

10'
Hands on

5'
Cook Time

2
Portion(s)

1
Difficulty



Ingredients

For the chocolate

- 480 g soy milk
- 2-4 tablespoon(s) granulated sugar
- 4 tablespoon(s) cocoa powder, powder, good quality
- 50 g chocolate couverture, finely chopped

To serve

- [whipped cream](#)
- marshmallows
- chocolate couverture, melted
- [hazelnut chocolate spread](#), grated

Διατροφικός πίνακας

Nutrition information per portion

431 Calories (kcal)	21.0 Total Fat (g)	11.0 Saturated Fat (g)	41.0 Total Carbs (g)
22%	30%	55%	16%
33.0 Sugars (g)	14.0 Protein (g)	13.0 Fibre (g)	0.05 Sodium (g)
37%	28%	52%	1%

Method

- Heat the milk in a saucepan over medium heat.
- Pour half of it in to a mug. Set aside and keep warm.
- Add the sugar and cocoa powder to the remaining milk in the saucepan.
- Heat until it comes to a boil while whisking continuously.
- Lower heat and cook the mixture for another 2 minutes, until the sugar and cocoa powder have melted and are completely incorporated.
- Remove from heat. Add the chocolate and stir until it melts.
- Add the rest of the milk and stir until completely combined. Heat the mixture up a little more, if needed.
- Each type of milk used gives a different flavor to the hot chocolate.
- Serve with the [whipped cream](#), marshmallows, melted chocolate, and sprinkle with the grated chocolate.