

Recipe No. 17/2014

Decadent "Real" Hot Chocolate

Cooking classes are a wonderful way of improving your Thermomix skills as well as having lots of fun and sharing ideas with other Thermomix owners. Fatima shared this very quick, easy and decadent hot chocolate with her guests at her Thermomix cooking class. Perfect for those fast approaching, cold winter nights.

Serves: 4-6

Total Preparation time: 10 minutes

Ingredients

250g dark chocolate broken into pieces
1 000g full-cream milk
1 tbsp cornflour
Sugar to taste

Method

1. Place chocolate pieces into TM bowl. Chop **4 sec/speed 8**.
2. Add milk, cornflour and sugar. Heat **7 – 10 min/90°C/speed 2**.
3. Serve with cream or mini marshmallow on top.

Cook's notes

- For a less rich drink, use 70 - 100% cocoa chocolate and a low fat milk. Sugar to taste.
- Replace 500g of the full cream milk with coconut milk for a slightly different flavour.
- Add a shot of espresso or 1 tbsp good quality instant coffee for a mocha flavour.
- Place a 1 tbsp of Frangelico liqueur in each mug before adding the hot chocolate.

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