

Decadent Adults Hot Chocolate

Due to the recent turn to truly autumn weather I made this hot chocolate as a dessert for myself and my husband. It makes two small mugs of hot chocolate and it is all you need as it is very rich. You can add more milk and leave out the Frangelico to make it child friendly.



Ingredients

Mallowsticks

100g Devonport Chocolates Callets (I used milk chocolate callets but you can use dark)
Marshmallows
Bamboo skewers

Hot Chocolate

100g Devonport Chocolates 56% Cocoa Solids Callets
3 tbs Frangelico (Hazelnut Liqueur)
½ tsp Ground Cinnamon
1 cup Dark Blue Milk

To make the chocolate covered marshmallow sticks place 100g of chocolate callets in a mug and put in the microwave on medium for 1 minute. Take out and give it a good stir. Place back in the microwave on medium at 30 second intervals giving it a really good stir in-between each interval. You want the chocolate just melted, not hot or the marshmallows will melt. Place baking paper on a flat surface.

Stick 3 marshmallows on the end of a skewer and dip in the chocolate. Swirl it around to get the excess chocolate off and place on the baking paper. Do this with as many mallow stick as you would like to make. Let the chocolate set at room temperature.

To make the hot chocolate place 100g of dark chocolate callets in a pot with the cinnamon and the Frangelico. Put your element on a very low temperature (I had mine on the lowest it could be). Stir continuously.

Once the chocolate has melted and the ingredients are all mixed in slowly add your milk stirring continuously. Once all of the milk is added and mixed in completely turn up the element slightly. Keep stirring (about 5 minutes) until the hot chocolate is hot but not boiling, or burnt!

With a whisk froth up the hot chocolate mix and decant into mugs (or thermal glasses) and serve with a mallowstick to stir. Seriously decadent...

