Hot Chocolate RECIPES











Peanut Butter Hot Chocolate

INGREDIENTS

200ml Hot Water

25g Milfresh Caramelised Peanut Hot Chocolate Powder

Whipped Cream

Marshmallows

Chocolate Syrup

DIRECTIONS



- Add 25g of Milfresh Caramelised Peanut Hot Chocolate Powder to 200ml hot water and stir
- 2. Serve with whipped cream, and top with Marshmallows and Chocolate syrup

Optional Extra's

· Why not make with milk for a more indulgent Hot Chocolate Drink

TREND - NUTTY ABOUT NUTS



Galaxy Caramel Hot Chocolate

INGREDIENTS

200ml Hot Milk

25g Galaxy Drinking Chocolate

Whipped Cream

Caramel Pieces

Caramel Syrup





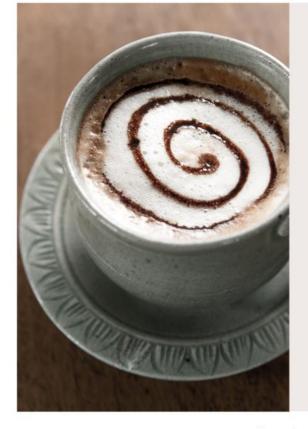
- 1. Steam 200ml milk on a steam arm
- 2.Add 25g of Galaxy Drinking Chocolate and stir in until dissolved
- 3. Add 2 pumps of Caramel syrup and stir
- 4. Serve with whipped cream, and top with more caramel syrup and caramel pieces to decorate

Optional Extra's

Why not add a stick of Galaxy Caramel to make it super Indulgent

TREND - DESSSERT INSPIRED

Drink flavours which are based on Desserts are in demand this season - Creme Brulee, Sticky Caramel, Black Forest, Coconut Macaroons and Pecan & Maple, to name but a few - they are even more popular if you tie in with a seasonal event for example Hot Cross Bun flavour at Easter time



Caramelised Peanut Mocha

INGREDIENTS

100ml Hot Water

100ml Hot Milk

25g Milfresh Caramelised Peanut Hot Chocolate Powder

1 tsp Coffee

Chocolate Syrup

DIRECTIONS



- 1.Add 25g of Milfresh Caramelised Peanut Hot Chocolate Powder and 1tsp coffee to a cup and mix with 100ml hot water
- 2. Steam 100ml of milk with a steam nozzle
- 3. Pour steamed milk into the cup
- 4. Top with a drizzle of chocolate syrup

Optional Extra's

· Why not add some shaved chocolate for a more indulgent Drink

TREND - NUTTY ABOUT NUTS



Galaxy Salted Caramel Mocha

INGREDIENTS

200ml Hot Milk

25g Galaxy Drinking Chocolate

1 tsp Coffee

Salted Caramel Syrup

Chopped Galaxy Salted Caramel Bar





- 1. Steam 200ml milk on a steam arm
- 2. Add 25g of Galaxy Drinking Chocolate and stir in until dissolved
- 3. Add 1 teaspoon of coffee and stir
- 4. Add 2 pumps of Salted Caramel syrup and stir
- 5. Serve with whipped cream, and top with more caramel syrup and a chopped Galaxy Salted caramel pieces to decorate

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Caramel & Cream Hot Chocolate

INGREDIENTS

200ml Hot Milk

25g Milfresh Drinking Chocolate

Caramel Syrup

Whipped Cream

Chocolate powder to decorate

DIRECTIONS

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 Drinking
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- 1. Heat 200ml Milk on a Steam wand
- 2. Add 25g of Milfresh Drinking Chocolate and stir until mixed
- 3. Add 2 pumps of Caramel Syrup and stir

Add Whipped cream on top and decorate with chocolate powder

Optional Extra's

 Why not add mallows and chocolate curls for a more indulgent Hot Chocolate Drink

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Peanut Brittle Chocolate Frappe

INGREDIENTS

50ml Hot Water

25g Milfresh Caramelised Peanut Hot Chocolate Powder 15oml Ice Cold Milk

Add Crushed Ice

Whipped Cream

Marshmallows & Caramel Syrup

DIRECTIONS



- 1.Add 25g of Milfresh Caramelised Peanut Hot Chocolate Powder to 50ml hot water and stir
- 2. Once mixed add in the ice cold milk
- 3. Add Crushed Ice
- 4. Serve with whipped cream, and top with Marshmallows and Caramel Syrup

Optional Extra's

· Why not add a slice of peanut brittle to decorate the glass

TREND - NUTTY ABOUT NUTS



Coconut Iced Chocolate

INGREDIENTS

50ml Hot Water

25g Milfresh Coconut Hot Chocolate Powder

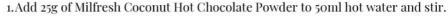
150ml Ice Cold Milk

Add Crushed Ice

Whipped Cream

Chocolate Syrup & Chocolate shavings

DIRECTIONS



- 2. Once mixed add in the ice cold milk
- 3.Add Crushed Ice
- 4. Serve with whipped cream, top with Chocolate Syrup and Chocolate shavings

Optional Extra's

 Why not serve with a coconut macaroon to accompany the Iced Chocolate Drink

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Coconut Mocha Frappe

INGREDIENTS

50ml Hot Water

25g Milfresh Coconut Hot Chocolate Powder

1tsp Instant Coffee

150ml Ice Cold Milk

Add Crushed Ice

Whipped Cream

Chocolate Syrup/Sauce

DIRECTIONS



- 1.Add 25g of Milfresh Coconut Hot Chocolate Powder and 1tsp of instant Coffee to 50ml hot water and stir
- 2. Once mixed add in the ice cold milk
- 3. Add Crushed Ice
- 4. Serve with whipped cream, and top with Chocolate Syrup

Optional Extra's

· Why not serve with a coconut macaroon to accompany the Iced Mocha Drink

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Coconut Hot Chocolate

INGREDIENTS

200ml Hot Water

25g Milfresh Coconut Hot Chocolate Powder

Whipped Cream

Grated Chocolate

DIRECTIONS



- Add 25g of Milfresh Coconut Hot Chocolate Powder to 200ml hot water and stir.
- 2. Top with whipped cream and grated chocolate

Optional Extra's

· Why not make with milk for a more indulgent Hot Chocolate Drink

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Nutty Pistachio Hot Chocolate

INGREDIENTS

200ml Hot Water

25g Milfresh Instant Hot Chocolate Powder

Pistachio syrup

Whipped Cream

Grated Chocolate

Chopped Pistachio's

DIRECTIONS



- Add 25g of Milfresh Instant Hot Chocolate Powder to 200ml hot water and stir.
- 2. Add 2 pumps of Pistachio Syrup and stir
- 3. Add whipped cream to the top
- 4. Decorate with Pistachio pieces and grated chocolate

Optional Extra's

· Why not make with milk for a more indulgent Hot Chocolate Drink

TREND - NUTTY ABOUT NUTS



Hot Chocolate Float

INGREDIENTS

200ml Hot Water

25g Milfresh Instant Hot Chocolate Powder

Ice Cream

Grated Chocolate

Chopped Pistachio's

DIRECTIONS



- Add 25g of Milfresh Instant Hot Chocolate Powder to 200ml hot water and stir.
- 2. Add 2 pumps of Pistachio Syrup and stir
- 3. Add whipped cream to the top
- 4. Decorate with Pistachio pieces and grated chocolate

Optional Extra's

· Why not make with milk for a more indulgent Hot Chocolate Drink

TREND - NUTTY ABOUT NUTS