

# Hot Chocolate RECIPES





# *Peanut Butter Hot Chocolate*

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## INGREDIENTS

200ml Hot Water

25g Milfresh Caramelised Peanut Hot Chocolate Powder

Whipped Cream

Marshmallows

Chocolate Syrup

## DIRECTIONS

1. 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

Pistachio is certainly having a moment but so is Macadamia, Peanut, Hazelnut and many more. Initially seen as an Autumnal offer, nuts have made their mark on menus throughout all the seasons, with Nutty flavours trending across hot chocolates, lattes, frappuccinos and iced drinks.



# Galaxy Caramel Hot Chocolate

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## INGREDIENTS

200ml Hot Milk

25g Galaxy Drinking Chocolate

Whipped Cream

Caramel Pieces

Caramel Syrup

## DIRECTIONS

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 - DESSERT 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

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## 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



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# Galaxy Salted Caramel Mocha

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## INGREDIENTS

200ml Hot Milk

25g Galaxy Drinking Chocolate

1 tsp Coffee

Salted Caramel Syrup

Chopped Galaxy Salted Caramel Bar

## DIRECTIONS

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



### TREND - DESSERT INSPIRED

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# Caramel & Cream Hot Chocolate

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## INGREDIENTS

200ml Hot Milk

25g Milfresh Drinking Chocolate

Caramel Syrup

Whipped Cream

Chocolate powder to decorate

## DIRECTIONS

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

## TREND - DESSERT INSPIRED

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# Peanut Brittle Chocolate Frappe

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## INGREDIENTS

50ml Hot Water

25g Milfresh Caramelised Peanut Hot  
Chocolate Powder

150ml 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

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# 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

1. Add 25g of Milfresh Coconut 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, top with Chocolate Syrup and Chocolate shavings

### Optional Extra's

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

## TREND - DESSERT INSPIRED

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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

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## INGREDIENTS

200ml Hot Water

25g Milfresh Coconut Hot Chocolate Powder

Whipped Cream

Grated Chocolate

## DIRECTIONS

1. 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



1. 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

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# Hot Chocolate Float

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## INGREDIENTS

200ml Hot Water

25g Milfresh Instant Hot Chocolate Powder

Ice Cream

Grated Chocolate

Chopped Pistachio's

## DIRECTIONS

1. 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

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