

1701

Roasted Macadamia Nougat & Honey Spiced Hot Chocolate



Makes about 600ml (Serves 6-8)

INGREDIENTS

- 450ml Full cream milk
- 80ml Fresh cream
- 150g 70% Dark chocolate, roughly chopped
- 125g 1701 Roasted macadamia Honey Nougat, roughly chopped
- 20ml Cocoa powder
- 30ml Honey
- 2.5ml Ground cinnamon
- 1.25ml Mixed spice
- A pinch of nutmeg
- 1 Egg yolk, lightly whisked with a fork

TO SERVE

- Lightly whipped cream
- 10ml Cocoa powder, for sifting
- Chopped chocolate
- Cinnamon sticks



METHOD

- Place the milk, cream, chocolate and nougat in a saucepan. Bring up to the boil over a medium heat, stirring all the while to prevent catching on the base. Once the mixture starts to bubble, whisk with a balloon whisk to break up the nougat and incorporate into the milk.
- Sift in the cocoa powder, then add the honey and spices. Whisk to combine.
- Add half a cup of the hot chocolate milk to the egg and whisk together, then add the eggy milk back into the saucepan. Bring the milk up to the boil and simmer for several minutes until slightly thickened.
- Strain the hot chocolate through a fine sieve to remove the macadamia nuts. Pour the strained hot chocolate into mugs and top with whipped cream. Sift over the cocoa powder and scatter with chopped chocolate. Serve with cinnamon sticks for swirling through.