

# Salted Caramel Hot Chocolate

Recipe makes 4 cups

## INGREDIENTS

- 100g sugar
- 100g cream
- 400g full cream milk
- 1g sea salt
- 150g Koko Black 34% milk chocolate buttons

## METHOD

- Add the milk, cream and salt to a saucepan and bring to a gentle boil.
- While waiting on the above, make your caramel by placing the sugar in a thick bottom saucepan over medium heat.
- Caramelize the sugar until it turns a light amber colour.
- Add the hot milk mixture little by little to your caramel, stirring continuously.
- When all of your milk and cream mixture has been combined with the caramel gently return to a boil.
- Add your chocolate, stirring until all melted through.
- Serve & enjoy!



KOKO BLACK  
**HOT  
CHOCOLATE  
MOMENTS**

FLAVOUR  
EXPLORATIONS

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