



# Hot Chocolate Froth

A lighter alternative to the traditional calorie heavy hot chocolate.

## INGREDIENTS

25g plain chocolate  
400ml skimmed milk  
2-3 tsp Canderel granules  
½ tsp coffee granules

## BEFORE YOU BEGIN

Serves  
2

Time  
preparation: 5 minutes  
cooking: 3 minutes

Per serving  
133kcal

Difficulty level



## STEP BY STEP

- 1 Put the chocolate into a glass jug, melt in the microwave on high for 1 minute.
- 2 Bring the milk to the boil, pour onto the chocolate and add the Canderel.
- 3 Whisk together in with a stick blender for 15 seconds.
- 4 Pour into mugs and sprinkle with coffee granules.