

Amarula-Spiked White Hot Chocolate

Servings: 7

Prep Time: 3min

Cook Time: 3min



Ingredients

- 750ml (3 cups) full-cream milk
- 3 cinnamon quills
- 10ml (2 tsp) vanilla essence
- tiny pinch salt
- 185g condensed milk
- 2 x 80g slabs white chocolate, finely chopped
- Amarula, to taste
- mini pink and white marshmallows, to serve

Directions

1. Place the milk, cinnamon quills, vanilla essence and salt in a medium pot and simmer over medium heat (keep a close eye on the stove, as milk has a tendency to boil over). Remove from heat and add the condensed milk and finely chopped chocolate. Set aside to stand, whisking every few minutes until the chocolate has melted.
2. Pour into mugs to serve, add a splash of Amarula and top with mini marshmallows. Use a blowtorch to toast the marshmallows, if desired.