



Home-Made White Hot Chocolate with Caramel and Toasted Marshmallows

Servings: 3

Prep Time: 5min

Cook Time: 15min



Ingredients

- 250ml (1 cup) fresh cream
- 250ml (1 cup) milk
- 5ml (1 tsp) vanilla essence
- pinch salt
- 30g sugar
- 160g finely chopped white chocolate
- mini toasted marshmallows
- drizzle of store-bought caramel sauce
- wafer rolls

Directions

1. Combine 250ml (1 cup) fresh cream, 250ml (1 cup) milk, 5ml (1 tsp) vanilla essence, pinch salt and 30g sugar in a medium pot and bring to a boil.
2. Remove from heat and add 160g finely chopped white chocolate to the cream-milk mixture.
3. Whisk until the chocolate has melted in the heat of the liquid and the hot chocolate is smooth, 3 minutes.
4. To serve, pour the warm hot chocolate into 3 mugs, top each with a dollop of whipped cream, mini toasted marshmallows, a drizzle of store-bought caramel sauce and wafer rolls.