

White Hot Chocolate with Macadamia Praline

Servings: 2

Prep Time: 10min

Cook Time: 30min



Ingredients

- 100g macadamia nuts
- 100g castor sugar
- 30ml (2 tbsp) water
- 60ml (¼ cup) fresh cream
- 100g good-quality white chocolate
- 250ml (1 cup) milk

Directions

1. Line a baking tray with greaseproof paper and place the nuts on it, keeping them close together.
2. Place the sugar and water in a small saucepan over medium heat and simmer until the sugar starts to turn a golden caramel, 5 – 10 minutes. Pour the caramel over the nuts and leave to set, 5 minutes.
3. Place the cream in a small saucepan over low heat and scald, about 2 minutes. Break the white-chocolate pieces into the cream, remove from heat and whisk well. You should have a smooth, silky ganache. Add the milk, return to the heat and bring to a gentle simmer.
4. Break the praline into shards and serve with mugs of white hot chocolate.