

HOT CHOCOLATE FOR CASANOVA

A drink for people in love

Ingredients:

70g Grated chocolate (dark or milk your choice)

1 tablespoon of sugar (more if you like it sweet)

250ml (or your favourite cup size of milk)

2 tablespoons of cold milk

1 heaped teaspoon of cornflour

1/2 teaspoon of rose essence



Method:

- Heat the milk in a saucepan until hot but not boiling. (stir constantly)
- In a small glass mix the 2 tbs of cold milk with the cornflour
- Add the cornflour milk mixture the grated chocolate and the sugar.
- Stir constantly until the chocolate melts and the milk thickens.
- Add the rose essence.
- Stir until thick and well mixed.

