



## THICK HOT CHOCOLATE

Makes

2

Time

15  
mins

Level

SIMPLE

Kcal

222  
per portion

### You will need

1 x Jaffa Orange  
2 x TSP Cornflour  
2 x TSP Sugar  
460ml Almond Milk  
115g Dark Chocolate

### Our step by step guide

#### Step 1

Mix the cornflour with 2 TBSP of almond milk, stir to dissolve the cornflour. Set aside

#### Step 2

Zest the Jaffa orange

#### Step 3

Pour the remaining almond milk in a saucepan and heat until simmering

#### Step 4

Add the chocolate and Jaffa orange zest to the saucepan and whisk

#### Step 5

Pour in the almond milk and cornflour mixture and whisk until the hot chocolate is thick and coats the back of a wooden spoon

#### Step 6

Pour into mugs and serve with finely grated Jaffa orange zest on top

#### Step 7

Enjoy!

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