



You will need

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

Jaffa Orange Hot Chocolate

MAKES

2

TIME

15
MINUTES

LEVEL

simple

CALORIES

222
PER PORTION

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 Juicy Orange

Step 3

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

Step 4

Add the chocolate and Jaffa Juicy 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 Juicy Orange zest on top

Step 7

Enjoy!



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