



## SAUNDERS' MALT EXTRACT



Preparation

5  
MINS

Makes

2

Difficulty

EASY

# REAL MALTED HOT CHOCOLATE

A warm malted hot chocolate to warm you from the inside.

## INGREDIENTS

- 1 tablespoon cornflour
- 2 cups (500ml) milk
- 150g dark chocolate, chopped
- 1/2 cup (125ml) cream
- 1/3 cup (115g) Saunders' Malt Extract
- 1 vanilla bean, split lengthways and seeds scraped or 1 teaspoon vanilla bean paste
- 1 cinnamon stick
- Marshmallows, to serve (optional)

## METHOD

- 1 Combine the cornflour and a tablespoon of the milk in a medium heavy-based saucepan.
- 2 Add the chocolate, cream, Saunders' Malt Extract, vanilla bean and seeds, cinnamon and remaining milk.
- 3 Warm, whisking continuously over medium-low heat until the chocolate has melted and the mixture is smooth and thickened slightly.
- 4 Remove the vanilla bean and cinnamon stick, pour into mugs and enjoy immediately. Add marshmallows, if using.

FOR MORE RECIPE IDEAS VISIT [SAUNDERSMALT.COM.AU](https://saundersmalt.com.au)