



SAUNDERS' MALT EXTRACT

Preparation

5
MINS

Serves

2

Difficulty

EASY

ORANGE HOT CHOCOLATE

A cozy twist on a classic, with melted dark chocolate, orange zest & whipped topping.

INGREDIENTS

- 1-2 tbsp Saunders' Malt Extract
- 3 tbsp dark chocolate, melted
- Zest of ½ an orange
- 500ml full cream milk (or milk of choice), warmed
- Whipped marshmallow or whipped cream
- Orange slice, for garnish
- Dark chocolate shavings, to serve

METHOD

- 1 Spoon the Saunders' Malt Extract into the bottom of your mug.
- 2 Pour in the melted dark chocolate.
- 3 Add orange zest, then top with warm milk and stir until silky smooth.
- 4 Finish with a generous swirl of whipped marshmallow or cream.
- 5 Garnish with a fresh orange slice and a sprinkle of chocolate shavings.
- 6 Serve warm and enjoy every cozy sip.

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