

Natrel[®]

Maple Hot Chocolate with a Caramel Swirl

Decadent hot chocolate topped with maple whipped cream and a swirl of salted caramel.



SERVES
2-4



PREPARATION TIME
15MIN.



COOKING TIME
10MIN.

Ingredients

Hot Chocolate

4 cups Natrel Lactose Free 2%
½ tsp ground cardamom or cinnamon
¾ cup fine dark chocolate, chopped

Whipped Cream

1 cup Natrel Lactose Free Whipping Cream 35%
1 tbsp. maple syrup

Salted Caramel

½ cup sugar
2 tbsp. water
2 ½ tbsp. Natrel Lactose Free butter
1 tbsp. Natrel Lactose Free Whipping Cream 35%

Preparation

Hot Chocolate

1. In a saucepan, heat Natrel Lactose Free 2% with sugar and cardamom (or cinnamon) over medium heat.



2. Add chocolate and melt, stirring constantly. Heat until mixture is thick, then set aside.



Whipped Cream

1. Pour cream and maple syrup into a bowl.
2. Using an electric mixer, whip cream to form soft peaks.

Salted Caramel

1. In a saucepan, combine sugar and water. Melt on low heat.
2. As soon as the liquid starts to thicken, swirl the saucepan to stir. It's important not to use a utensil—the caramel could crystallize.
3. Remove from heat as soon as the liquid turns golden.
4. Add butter and cream and stir to combine.

To Serve

1. Pour hot chocolate into pretty bowls.
- 2.



3.

