

CHRISTMAS 2023

IT'S
WINTER TIME.



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HOT CHOCOLATE

RECIPES FOR A COZY WINTER DAY

Luxury chocolate with marshmallows

This deluxe hot chocolate with marshmallows is a real treat for chocolate lovers - use dark or milk chocolate depending on how intense you like it.

Makes 4 mugs

600 ml milk
140 ml pot double cream
100 g chopped chocolate

1. Pour the milk, double cream and chopped chocolate into a pan.
2. Bring gently to the boil, whisking until smooth.
3. Serve in individual cups or mugs topped with mini marshmallows and a little grated chocolate

For an alcoholic kick for the grown-ups, add 2 or 3 tbsp brandy.



ENJOY THE WINTER SEASON!

Homemade hot chocolate

Indulge in a homemade hot chocolate. Perfect as the cold nights draw in, you can add a pinch of chilli, cinnamon or a slug of rum if you like.

Makes 1 mug

250 ml milk of your choice
1 tbsp cocoa
1-2 tbsp soft light brown sugar
25 g dark or plain chocolate,
finely chopped, plus a grating to serve
1 tbsp whipped cream or squirty cream

1. Heat the milk, cocoa, sugar and chocolate in a small pan over a medium heat until steaming and the chocolate has melted.
2. Whisk to dissolve the cocoa.
3. Pour into a mug, then add the cream to float on top.
4. Grate over a little more chocolate to serve.

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