TAYLOR & COLLEDGE

Tiramisu Hot Chocolate



Preparation: 15 mins
Portions: 2 Portions

Ingredients

For the hot chocolate

400 ml Semi-Skimmed Milk Any milk of your choice
50 g Dark Chocolate
about 30 - 45 g Caster Sugar
1 tsp Taylor & Colledge Vanilla Bean Extract
2 g Instant Coffee Granules
2 g Cornflour
30 g Cocoa Powder
pinch Sea Salt Flake

Optional topping

about 2 - 5 g Cocoa Powder

For the vanilla mascarpone whipped cream

100 ml Double Cream
60 g Mascarpone
30 g Icing Sugar
1 tsp Taylor & Colledge Vanilla Bean Extract

Preparation

1. In a large bowl, combine the double cream, mascarpone, icing sugar and Taylor & Colledge Organic & Fairtrade Vanilla Extract. Then, using a whisk or hand mixer, whisk until light, fluffy and thick. Set aside for later.
2. In a medium saucepan, combine the milk, dark chocolate, caster sugar, sea salt, instant coffee and Taylor & Colledge Organic & Fairtrade Vanilla Extract.
3. Then, sift in the cocoa powder and cornflour and mix well until combined. Place over a medium-low heat and whisk continuously for around 5 minutes, until you have a smooth, rich hot chocolate.
4. Pour the hot chocolate into your favourite mugs and top with the vanilla mascarpone cream. Finally, dust with some cocoa powder for that classic tiramisu look and enjoy!
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