



SALTED CARAMEL HOT CHOCOLATE



INGREDIENTS

- 200g heavy cream
- 100g Cavendish & Harvey Caramel Chocolate Filled Drops
- 40ml orange juice
- Salt
- 250ml milk
- 1 piece of dark chocolate
- Whipped cream

PREPARATION

Melt the Caramel Chocolate Filled Drops in a pot and then whisk in the heavy cream. Add the orange juice and a pinch of salt and cook everything together until you have a creamy caramel sauce.

Heat the milk in a pot and add the finely chopped piece of dark chocolate. Stir until the chocolate is completely melted. Then, add some of the caramel sauce as needed.

Pour the finished hot chocolate into your favourite mug and enjoy with a little whipped cream and caramel sauce.