



Sweet Velvety Hot Chocolate

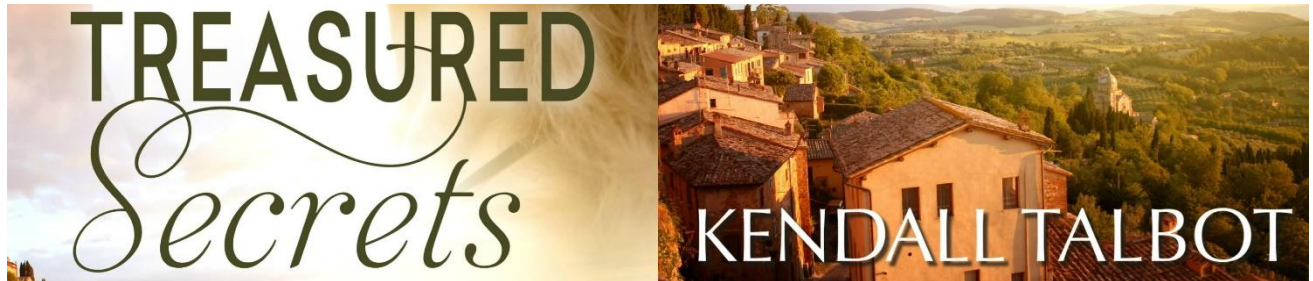
Ingredients

120 grams good quality dark chocolate (75% cocoa), roughly chopped
2 tablespoons maple syrup
100ml full-cream milk
50ml cream
Whipped cream and shaved chocolate or marshmallows to serve

Method

1. Fill a small saucepan one-third full with water and bring to a gentle simmer.
2. In a small heatproof bowl, that fits snugly over simmering saucepan place, the chocolate, maple syrup and 2 tablespoons of milk.
3. Place over simmering water and stir with a wooden spoon until chocolate has almost melted (don't let the bowl touch the water).
4. Slowly add the remaining milk and stir continuously until well combined.
5. Add cream and continue cooking over a low heat until the mixture becomes thick and velvety and coats the back of the spoon.

Garnish with a dollop of fresh whipped cream and shaved chocolate or a couple of marshmallows. Serve with Pistachio Biscotti.



Treasured Secrets is an action adventure romance set in the beautiful regions of Tuscany and the Greek Islands.

The smell of Archer's distinct aftershave lingered. Memories of him standing naked at his window flickered across her mind, like the old-fashioned home movies her Nonna was fond of viewing over and over. The wine warmed her insides, and as she washed the dishes and put away the food, it wasn't hard to visualise his hands on her skin, gently touching her hips and then wandering up to her breasts. She closed her eyes and pictured him gathering her up into his arms.

Check out my website for more great recipes from Rosalina's Treasured Treats.

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