

1 min read

Nutella Hot Chocolate

Upgrade your hot chocolate game with the goodness of nutella! This creamy and thick nutella hot chocolate has a delicious hazelnut flavour. It's perfect for a cozy winter night! Here's how to make it :



Servings : 3

Ingredients :

- Milk - 500ml
- Heavy cream - 160ml
- Cocoa powder - 3 tbsp
- Sugar - 3 tbsp
- Dark chocolate - 30g
- Nutella - 70g

Instructions :

1. Chop the dark chocolate roughly.
2. Add the milk, cream, cocoa powder and sugar to a saucepan and place it over medium-high heat. Whisk continuously to get rid of the cocoa lumps. Let the mixture come to a simmer.

3. Add in the chopped chocolate and nutella and keep whisking so that the chocolate melts and doesn't burn.
4. Once the chocolate is melted completely and the mixture looks a bit thick, pour it into some mugs.
5. Add a bunch of marshmallows and a drizzle of nutella on top. Serve hot and ENJOY!