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Iced Kit Kat Whipped Hot Chocolate

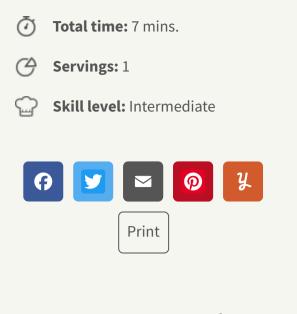
Indulge in the ultimate chocolate lover's dream with our decadent Kit Kat Whipped Hot Chocolate recipe. Sip, savour, and enjoy the blissful combination of creamy Carnation Hot Chocolate Whip Cream, rich and smooth Kit Kat spread, crunchy KitKat toppings and refreshing cold milk. Our Iced Kit Kat Whipped Hot Chocolate is the ultimate indulgence, perfect for any time of the year. Treat yourself to this delightful creation and let the flavours transport you to a world of chocolatey paradise.



Prep time: 3 mins.



Cook time: 0 mins.



What you need

100ml milk 5tsp Carnation Hot Chocolate 2 cups Cream, fluid, light whipping 2 tbsp Nestlé Professional Kit Kat Spread 1 tbsp Nestlé Professional Kit Kat Inclusions

How to prepare

INSTRUCTIONS	TIPS —
1	

Start by making the Carnation
Whip Cream. Whip 35% cream
with the Carnation Hot
Chocolate. You can use a servicegrade whip cream canister with a
cartridge or a home mixer to
achieve a fluffy and creamy
texture.



Take your serving cup and pour the Kit Kat spread onto the walls of the cup. This will add a delightful chocolatey layer to your drink.

3

Add some ice to the cup, filling it about two-thirds of the way with cold milk. This will create a refreshing and chilled base for your drink.



Now, it's time to top it all off with the Carnation Whip Cream. Gently spoon or pipe the whipped cream onto the milk, creating a beautiful and creamy layer.



Sprinkle some Carnation Hot
Chocolate powder over the
whipped cream and crushed Kit
Kat for an extra burst of flavor and
a touch of sweetness.



Finally, add a Kit Kat bar as a delightful garnish. You can place it on top of the whipped cream or even partially submerge it into the drink for an extra treat.



Now, sit back, relax, and enjoy your decadent Iced Kit Kat Hot

Chocolate creation. Cheers to a delightful and indulgent treat!

beverage Cold Iced

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