

# COLD HOT CHOCOLATE 3-WAYS

## ICED MOCHA

Serves 4

### Ingredients

For the Coffee Ice Cubes:

3 tbsp NESCAFÉ Gold Instant Coffee  
2 ½ cups boiling water

For the Chocolate Rimmed Glasses:

¼ - ½ slab NESTLÉ Aero Dark (Garnish only – not for eating)

For the Cold Hot Chocolate:

1 cup NESTLÉ Hot Chocolate powder  
800 ml cold water

### Method

For the Coffee Ice Cubes:

1. Prepare coffee by adding the 3 tbsp Instant Coffee to a glass measuring jug. Add the boiling water, stir and allow to steep for 1 minute. Pour the prepared coffee into the ice trays, ensuring there are at least 16 – 20 coffee cubes. Freeze until set.

For the rim of the glasses:

1. Break the chocolate slab into smaller pieces in a small bowl and melt in the microwave, in 15 second intervals.
2. Dip the rim of a tall skinny glass into the melted chocolate and swirl the glass. Repeat with the next three glasses and allow the chocolate to set, 20 minutes.

For the Cold Hot Chocolate:

1. In a large jug, sprinkle the NESTLÉ Hot Chocolate powder. Add the cold water and whisk until well combined, smooth & frothy.
2. Remove the ice trays from the freezer and add the frozen coffee cubes to the chocolate rimmed glasses, about 4 / 5 per glass.
3. Slowly pour the cold hot chocolate over the ice cubes. Serve immediately and ENJOY!

# COOKIES & CREAM FROZEN HOT CHOCOLATE

Serves: 6

## Ingredients

For the Cookie Rimmed Glasses:

4 vanilla biscuits  
2 tbsp honey

For the Frappuccino:

4-5 cups ice cubes  
80 g NESTLÉ Hot Chocolate Powder  
800 ml low-fat milk

Serving Suggestion:

4-6tbsp canned whipped cream  
1 tsp NESTLÉ Hot Chocolate Powder

## Recipe

For the Cookie Rimmed Glasses:

1. Add the vanilla biscuits to a resealable plastic bag and use a rolling pin to crush until a crumb is formed. Tip the crumb into a small bowl.
2. Add the honey into a small bowl and dip the rim of your serving glass into the honey and then into the cookie crumb. Repeat with the next five glasses and allow to set.

For the Frappuccino:

1. In a blender, add the ice cubes and milk. Sprinkle in the NESTLÉ Hot Chocolate Powder and pulse 5 – 8 times or blend until an icy Frappuccino consistency is achieved.
2. Divide the Frappuccino mixture between the four cookie rimmed glasses.

Serving Suggestion:

1. Squirt the canned whipped cream over each Frappuccino, a neat swirl on each.
2. Dust NESTLÉ Hot Chocolate Powder over each cream swirl.
3. Serve the cookies and cream Frappuccino's on a hot summer's day and ENJOY!!

# CHOCOLATE MUFFIN TIN POPS

Serves: 12

## Ingredients

For the Hot Chocolate Popsicles:

3 cups water  
100 g NESTLÉ Hot Chocolate Powder

Serving Suggestions:

½ slab melted NESTLÉ Milkybar  
½ slab melted NESTLÉ Aero Dark  
¼ cup crushed nuts, almonds

## Recipe

For the Hot Chocolate Popsicles:

1. Line a muffin tray with paper cups and set aside.
2. In a large jug, sprinkle the NESTLÉ Hot Chocolate powder. Add the water and whisk until well combined, lump-free & frothy.
3. Divide this mixture between the muffin cup liners and place in the freezer for 2-3 hours, until firm enough to hold the ice cream sticks. Place the ice cream sticks in the centre of each popsicle. Place the tray back in the freezer until set firm, overnight for best result.

Serving Suggestions:

1. In two small bowls, break the two varieties of chocolate and melt each in the microwave in 15 second intervals.
2. Remove the muffin tray from the freezer and peel off the paper cups from the popsicles.
3. Dip ¼ of the popsicles in white chocolate (only dip half of the popsicle) and sprinkle some with chopped almonds over the chocolate.
4. Dip another ¼ of popsicles in dark chocolate (only dip half of the popsicle) and sprinkle some with chopped almonds.
5. Drizzle the left over melted chocolate over the leftover popsicles and sprinkle some with the leftover chopped nuts. Place all the popsicles back into the freezer for 10 minutes to set.
6. Remove the hot chocolate pops from the freezer and serve. ENJOY on a hot summer's day!