

Hot Choc Swudge Drink

All the tastes of the Chocolate Room are in this warm and lick-swishy treat... even splendidferous swudge!

What You Need:

Ingredients:

- squeezzy chocolate sauce
- small pot of angelica, or green jelly sweets
- 85g milk chocolate
- 150ml double cream
- 4.25ml milk
- 4 tsp caster sugar
- mint choc-chip ice-cream
- chocolate buttons

Utensils:

- ice-cream sundae glass
- chopping board
- knife
- saucepan
- whisk
- ice-cream scoop or spoon
- straw to slurp it with!



chocolate buttons

swudge (well, angelica!)

chocolate sauce

mint choc-chip ice-cream

hot choc drink

chocolate sauce

What You Do:



1. Fill a quarter of the glass with chocolate sauce. Cut the angelica into small pieces and set aside. Break the milk chocolate into small chunks and place them in the saucepan.



2. Add the cream, milk and sugar to the pan and heat gently on the hob, whisking all the time. Remove from the heat as the mixture starts to steam, taking care not to let it boil.



3. Carefully pour the mixture into the glass, so it almost reaches the top. Then put two scoops of mint choc-chip ice-cream into the drink, and quickly move on to the next step!



4. Before the ice-cream melts, place the pieces of angelica around the rim of the glass, to look like 'swudge'. Add chocolate buttons to the top of the ice-cream.



5. Finally, drizzle chocolate sauce over the top, letting it drip down the sides of the glass for a real chocolate waterfall effect. Grab a straw and get slurping immediately!

ASK AN ADULT TO HELP YOU!

TIP
When making this drink, work quickly before the ice-cream melts!



THIS STUFF IS FABULOUS! GOSH, I NEED A BUCKET TO DRINK IT PROPERLY!