



Step by step guide

You will need

- Sweetbird Syrup
- Hot Chocolate powder
- 12oz cup
- Steamed milk
- Hot water



Toffee Apple Hot Chocolate

Method



- 1** Put a scoop of chocolate powder into cup.



- 2** Add 2 pumps of Sweetbird Syrup, a splash of hot water and mix to a smooth paste.



- 3** Top up with freshly steamed milk (make sure it's not too hot).



- 4** Top with marshmallows, cream, a drizzle of sauce or all of the above!

Notes

1. When using acidic syrups such as Orange in your hot chocolate, it's important to make sure you add the syrup to the chocolate powder with a little water and then mix well before adding the hot milk (the alkaline cocoa neutralises the acidic syrup).

2. Only heat milk to a max 65°C, when using these flavours to avoid any curdling:

- Cherry
- Toffee Apple
- Pumpkin Spice
- Orange