

Iced Chocolate Drink Recipe



Hot chocolate is the go-to drink to keep us warm in a biting cold winter, but why give up on chocolate when it's super hot outside?! Thankfully, not anymore you don't!

Here's a super easy, refreshing and delicious iced chocolate drink! The trickiest part is heating the milk so that's saying something about the simplicity of this recipe!

Feel free to substitute with any type of milk; soy, rice, coconut, and then simply pour on melted chocolate, chill, and you're ready to go!

Ingredients:

- 500ml whole milk
- 2 tablespoons coconut sugar (or light brown sugar)
- Pinch of salt
- 80g Dark chocolate (bean-to-bar for a better taste)
- 2 cups of ice

Garnish

- Whipped cream
- Shaved dark chocolate

- **Serves:** 4
- **Prep:** 3 hours
- **Cook:** 5 mins
- **Ingredients:** 6
- **Difficulty:** Easy

Method:

1. In a small saucepan, over medium heat, bring the milk, sugar and salt to a simmer. Whisk until sugar is dissolved.
2. Remove from heat.
3. Chop the dark chocolate, pour into a medium bowl and melt in the microwave. You can also use a double boiler method if you prefer.
4. Pour the milk over the melted chocolate and whisk until combined, and place in freezer for about 20 minutes or in the fridge for 1 hour, until completely cool.
5. Blend with ice (this will almost double the volume of your chocolate mixture) and serve with chocolate whipped cream and shaved dark chocolate.

Enjoy!

If you make this recipe, snap a picture & share it on Instagram tagging @cocoaboxau so we can all see!

