



# HOT CHOCOLATE STIRRERS

## INGREDIENTS

### 4 STICKS

- 50g **DLA Guimaras 66%**  
**Dark Chocolate Couverture**
- 50g **DLA Lipa 44%**  
**Milk Chocolate Couverture**
- 8 pcs Big Marshmallows
- 1/2 tbsp Rum
- Milk of your choice

## METHOD

Melt both chocolates together in a water bath.

Add in the rum, mix and pour into a mold.

Place two marshmallows on a stick and draw little faces on them using the melted chocolate.

Place the marshmallow stick in the chocolate mold and let cool in the refrigerator to harden it.

When ready, place your chocolate stick in a cup and fill with hot milk.

Mix well and enjoy!

## FEATURED PRODUCTS



Guimaras 66%  
Dark Chocolate  
Couverture



Lipa 44%  
Milk Chocolate  
Couverture