**LE CREUSET STONEWARE**

**350ml Mug**

**Dulce de Leche Hot Chocolate with Shortbread Stars**

**Serves 2**

A combination of rich, sweet caramel with dark bitter chocolate, this hot chocolate is sheer indulgence. Topped with lashings of cream and a drizzle of warm Dulce de Leche, these hot chocolates are made even more special when served alongside shortbread stars.

Preparation time: 2 minutes

Cooking time: 5 minutes

**INGREDIENTS**

400ml milk

160ml double cream

2 tablespoons cocoa powder

100g Dulce de Leche

Pinch of salt

To serve

Squirty cream

1 tablespoon Dulce de Leche, gently melted

Shortbread stars

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**METHOD**

1. Place all the hot chocolate ingredients in a heavy-bottom saucepan and place over a medium heat.
2. Warm the milk and cream whilst gently whisking to dissolve the cocoa powder. Once the cocoa powder is incorporated and the Dulce de Leche has dissolved, serve into two mugs.
3. Top with squirty cream and drizzle with melted Dulce de Leche. Finishing by adding a shortbread star to the edge of the mug and serve.

**Cook’s Notes**

* This recipe is easily multiplied, simply double up if serving four.
* For a less rich option, swap the milk and cream for a milk alternative like coconut or oat milk.