



# HOT MELTED MALTED CHOCOLATE

## INGREDIENTS

### For the hot chocolate

140ml whole milk  
170ml whipping cream  
190g malt extract  
180g finely chopped dark chocolate

### For the whipped cream (optional)

120ml whipping cream  
20g malt extract  
3 marshmallows

## METHOD

### For the hot chocolate

Pour the milk, cream and malt extract into a small saucepan and heat gently to a simmer, then add the chocolate, stirring continuously, until melted and smooth. Pour into your favourite mug and enjoy.

### For a really indulgent treat

Whisk the cream and malt extract together until light and fluffy and spoon on top of your melted malted chocolate – serve with a few marshmallows and Maltesers...



Muntons make more than just malt. For example, Muntons are Europe's largest homebrew manufacturer, making beer and wine making kits that can be found in specialist homebrew shops, online and through some high street retailers.

**DID  
YOU  
KNOW?**



## MALT...

*the undiscovered ingredient*

Using these recipe cards we will try to show you how this fascinating ingredient can bring improvements to virtually all of your cooking. In addition to the recipe featured, why not try adding a dessert spoonful of malt extract to any sauce you make; into your gravy or try using malt extract in place of half of the sugar called for in your baking recipes. We know you will be surprised by the difference this can make.

Malt extract works wonders in this recipe. It adds a velvety sheen and brings an extra creaminess to the drink whilst the malty flavour transports it to another level, leaving you totally satisfied and convinced that this could possibly be one of the best hot chocolates you have ever tried.

For this recipe you will need to have a jar of malt extract to hand. Malt is made from barley, a cereal grown extensively in our region; it is made by sprouting the barley just enough to allow natural enzymes to be developed in the barley that can convert starch into sugar. At Muntons our malt extract is made by adding just water and heat – nothing else. We crush our malt and soak this in hot water to encourage the natural enzymes to convert the barley starch into sugars and then boil this to drive off most of the water leaving the sticky glossy syrup that you spoon from the jar. Jars of malt are available from health food shops and pharmacists.

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**Muntons**  
Passionate about malt