

Chocolate Minty Milk

Ingredients;

100g cocoa powder

50g chocolate, bits or chopped

350g sugar

450ml water

3 litres milk (fridge cold)

6 stems of assorted mint (chocolate, spearmint, mint) washed, leaves and stems.

Method:

Mix the water with sugar and cocoa in a saucepan

Bring to the boil, gently stirring

Take off the heat and add the different mints and the chocolate

Cover and let cool for 15 minutes

Meanwhile leave the milk in the fridge until you need it.

Remove the Mint from the syrup. Pass the syrup through a sieve to make sure there aren't any more bits and pour into a large bowl to cool down. .. Add 3 fresh mint leaves into the jug of the blender for each batch of milk.

Using the blender, measure one quarter of the chocolate syrup into the jug and add 500ml very cold Milk.

Blend and pour.

Continue until all the milk and chocolate is mixed.