





Bonne Maman[®]

Easy Drinks

(Each recipe serves 2)

A collection of cosy drinks to enjoy on colder days...

Caramel Chai

Ingredients

2 chai tea bags
2 tbsp Bonne Maman Salted Caramel
300ml hot frothed milk

Method

1. Make a small pot of chai tea.
2. Spoon the caramel into two mugs. Pour over the chai and stir to melt the caramel. Top with hot frothed milk and add cinnamon sticks to stir.

Spiced Hot Chocolate

Ingredients

1 tbsp cornflour
450ml milk
2 tbsp Bonne Maman Bitter Orange Marmalade
2.5cm piece of fresh ginger, peeled and sliced
10g good-quality dark chocolate
(70%) roughly chopped

Method

1. Mix the cornflour to a smooth paste with 2 tbsp of the milk. Put all the ingredients into a small saucepan and heat gently, whisking all the time until the chocolate is melted.
2. Bring to boil, whisking and bubble gently for 2-3minutes until thickened. Strain into two warm mugs. Whip with a milk frother, if you have one, and add some chocolate stars and a dusting of cocoa powder.