








SIMPLY

Tiramisu

ICED CHOCOLATE RECIPE



Ingredients

-  1 pump (7.5ml) Simply Amaretto Syrup
-  2 scoops (50g) Simply Hot Chocolate Powder
-  120ml milk
-  Ice
-  Whipped cream
-  Simply Luxury Milk Chocolate Topping Sauce
-  Simply Chocolate Duster

Instructions

- 1 Combine the hot chocolate powder with the amaretto syrup, a small amount of steamed milk and stir into a paste.
- 2 Decorate cup with milk chocolate topping sauce and fill with ice.
- 3 Add the cold milk to the cup and top with milk chocolate mix.
- 4 Decorate with whipped cream and a sprinkle of the chocolate duster.

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