

Jamie Oliver

Illustrated by Mónica Armiño



Billy and the GIANT Adventure

Hot chocolate

spiked with cinnamon

Serves 8

Total time: 10 minutes

2 pints of semi-skimmed milk

HOT CHOCOLATE MIX

2 tablespoons Horlicks

2 tablespoons cornflour

3 tablespoons icing sugar

4 tablespoons quality cocoa powder

1 pinch of ground cinnamon

100g quality dark chocolate (70%)



1. Pour the milk into a large pan, and bring almost to the boil over a medium heat.
2. Meanwhile, add all the chocolate mix ingredients to a large jar, finely grating in the chocolate, then give it a good shake to combine.
3. You need around 10 heaped tablespoons of the chocolate mix for this amount of milk.

Simply spoon the chocolate mix into the hot milk, give it a good whisk and leave to bubble away for a few minutes before serving – you're looking for that gorgeous, thick (almost claggy), knockout texture.

NUTRITION: 165kcal, 6.8g fat (4.1g saturated), 6.2g protein, 21.4g carbs, 19.1g sugar, 0.4g fibre, 0.3g salt

