

ANNO 1918



WILD AFRICA

CREAM

ULTIMATE HOT CHOCOLATE

INGREDIENTS

- 300ml Full cream milk
- 1 Teaspoon organic cocoa powder
- 80g Dark chocolate
- 2 drops vanilla extract
- 40ml Wild Africa Cream

METHOD

Using a generously sized mug, chop the chocolate into small bits and pour into the mug along with the cocoa powder. Heat the milk and add to the chocolate mixture for a rich. Once mixed, add the Wild Africa Cream and stir until mixed well.

UNTAME With a few drops of vanilla extract, whipped cream, sprinkled cocoa powder or any other chocolate delights!



ELEGANCE *UNTAMED*

  @WILDAFRICACREAM

#NO 
NO ALCOHOL MAY BE SOLD TO
PERSONS UNDER THE AGE OF 18. [aware!org](http://www.aware.org)
www.aware.org.za