



FAIRMONT HOTELS & RESORTS CANADA'S WESTERN MOUNTAIN REGION HOT CHOCOLATE BOMBS

WHAT YOU NEED TO GET STARTED:

- * Chocolate Sphere Mold - 2.5 inches is a ideal yielding for a decadent cup
- * Clear Glass Mugs - to watch the melting magic happen
- * Baking Sheet

INGREDIENTS:

- * Chocolate - milk chocolate melting wafers, chocolate chips or baking chocolate
- * Mini Marshmallows - you can also use freeze dried marshmallows
- * Hot Chocolate Mix - store bought or homemade, if store bought eliminate dry milk
- * White Melting Chocolate - optional

DIRECTIONS:

- * Melt chocolate in a small, microwave-safe bowl in 15 second increments, stirring in between until smooth
- * Fill cavities by adding a heaping tablespoon of melted chocolate into molds. Spread using the back of a teaspoon until each cavity is completely covered
- * Eliminate excess chocolate by inverting onto parchment lined baking sheet and lightly shake. Discard parchment and place mold on baking sheet
- * Freeze to set for 7 minutes
- * Remove mold inverted, gently press on the top of each sphere to release onto the baking sheet
- * Fill 1/2 the spheres with a tablespoon of hot chocolate mix and 2 tablespoons marshmallow bits each
- * Seal by warming a plate in the microwave. Place the bottom of an empty sphere on the plate to lightly melt chocolate, place melted chocolate edge on filled half to seal. Try to handle chocolate as little as possible
- * Decorate (optional) - using sprinkles, peppermints etc.
- * Set - to fully set, freeze 5 minutes or refrigerate 30 minutes and store at room temperature until ready to serve
- * When ready - place one hot chocolate bomb in a mug. Pour one cup of hot milk over bomb. Stir & enjoy!

Fairmont

CANADA'S WESTERN MOUNTAIN REGION
BANFF • LAKE LOUISE • JASPER • WHISTLER