



White chocolate freezo

<https://youtu.be/hOmMKirinp4>

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Serves 2

Recipe by Katelyn Williams

Ingredients :

- 180g white chocolate
- $\frac{3}{4}$ cup milk
- Selati sweetener or Selati sugar, to taste
- 1 cup ice cubes
- $\frac{1}{2}$ cup cream, whipped
- Cocoa powder, for dusting

Methods :

1. Combine the white chocolate with half the milk in a saucepan and stir until melted. Add the remaining milk and mix.
2. Place the mixture in a blender with Selati sweetener or sugar to taste and ice. Blend until smooth and frothy.
3. Pour into two glasses, spoon the whipped cream on top then dust a heart shape onto the top with the cocoa powder.

TIP: Make the heart stencil by tracing around the rim of a glass onto a sheet of cardboard. Then draw a heart in the middle. Cut out the circle and the heart leaving a stencil.