Chocolate Orange Liquor

PREP TIME
10 MIN

MAKES APPROX
700ML

Ingredients

400 ml thickened cream
200 g sweetened condensed milk
150 g dark chocolate, melted and cooled a little
2 tbspn cocoa powder
Zest of 1 orange, very finely grated
1 tspn vanilla
100 ml Italian orange liqueur or alcohol free orange aperitif

Instructions

Whisk the cream, condensed milk, cocoa, orange zest and vanilla until smooth.

Pour in the melted chocolate in a slow, steady stream while whisking.

Stir in the orange liqueur.
Taste and adjust the orange to suit.

Chill for at least 2 hours so it thickens.

Keeps for about a week in the fridge.
Serve over ice or pour over vanilla ice cream.

Quick mint variation
Swap the orange liqueur for 100 ml crème de menthe, leave out the orange zest and add 1 tspn peppermint extract to taste. A few drops of green colouring gives it a soft mint shade.