

Hot chocolate lollipops

I told you I would sacrifice myself to bring you best pictures of these small chocolate lollipops made at Christmas. And as I made it again for my in-laws, I kept one for me ... This time, I used mini pans for cannelés and added some marshmallows ... yummy ! And as today is Sunday and it's always cold, this is the perfect time for this new edition!



For 6 lollipops:

- ✓ 150 g dark chocolate 70%
- ✓ 150 g white chocolate
- ✓ 1/4 tonka bean
- ✓ 18 mini marshmallows

Melt dark chocolate in a double boiler slowly, and pour into mini pans. Plant a wooden pick in the middle and set aside nearly one hour. Then melt white chocolate with grated tonka bean, always in a double boiler and pour over dark chocolate. Place three marshmallows on white chocolate and left at room temperature until the lollipops are fully harden.

Then... sit comfortably on the couch, crawl under the duvet, and melt in a cup of hot milk... with an episode of Dr. House... I love winter !