

REAL VANILLA COCOA (makes 10 servings)

2 l low-fat milk

1 dl cocoa powder

1 dl sugar

2 sticks natural vanilla 

For decorating:

Chocolate sauce 

Chocolate-flavoured sprinkles 

Split the vanilla sticks into two pieces lengthwise and remove the seeds with a knife. Measure the milk into a kettle and add the vanilla seeds to the milk. Mix well all the time. Heat the milk to boiling. Mix the cocoa powder and sugar and add the mixture to the boiling milk. Pour the cocoa into glasses and top with chocolate sauce and sprinkles.

