



ID: 69949
Studio Blue Flint Ridged Mug
RRP: £18.00
Outlet Price: £12.60

Spiced cinnamon hot chocolate.

Ingredients:

- 4 tbsp quality unsweetened cocoa powder
- 4 cups whole or plant based milk
- 4 tbsp (packed) dark brown sugar
- 3 cinnamon sticks, broken into halves
- 3 whole star anise
- Pinch of coarse salt
- 1 tsp vanilla extract
- 1/4 tsp freshly grated nutmeg

Method:

1. Combine the cocoa powder, sugar and salt together with half a cup of cold milk and mix in a medium-large saucepan until the cocoa powder has dissolved.
2. Add the remaining milk, turn the hob on to a medium heat and gently stir to combine the ingredients.
3. Next, add the spices and vanilla extract, and simmer gently over a medium heat for around 10 minutes, whisking until the ingredients have mixed together.
5. Remove from the heat, strain the chocolatey mixture and divide evenly among 4 mugs.
6. Garnish with star anise, cinnamon sticks and a sprinkling of cocoa powder, serve immediately.
7. Enjoy!

Tip: For extra froth, gently whirl the hot chocolate in a blender for 1 minute before serving.