



CHAI-SPICED HOT CHOCOLATE

Chocolate recipes by Jenny Linford

COCOA RUNNERS



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On a cold winter's day, this fragrant, rich, creamy-textured hot chocolate is comfort in a cup!

MAKES 2 MUGS



INGREDIENTS

400ml milk

2 cloves

6 cardamom pods,
lightly crushed

½cinnamon stick

50g Cocoa Runners
100% chocolate

2 tbsp sugar

INSTRUCTIONS

- Place the milk, cloves, cardamom and cinnamon in a saucepan. Bring to the boil, remove from heat and set aside to infuse for 15 minutes.
- Add the chocolate to the spiced milk and heat gently, stirring until the chocolate dissolves. Add the sugar and stir until melted. Taste and check the sweetness.
- Strain the hot chocolate and divide it among 2 mugs. Serve at once.