

Hot chocolate

Ingredients required for 2 persons

Preparation time 15 minutes

Difficulty medium

Ingredients

10 g cocoa powder
30 g dark chocolate (chopped)
1 TL Christmas spice oil
400 ml whole milk or almond milk
1 EL honey
2 cinnamon sticks



Preparation

Bring milk to the boil in a pot while stirring. Reduce to low heat, add finely chopped dark chocolate (put a few crumbles on the side for garnishing) and dissolve while stirring. Stir in honey and cocoa powder. Remove from heat, add Christmas spice oil and whisk. The spice oil refines the cocoa with orange peel, cinnamon, cloves, coriander, ginger and vanilla. Pour the drink in preheated mugs, sprinkle with a little dark chocolate and garnish with one cinnamon stick per cup.