TAYLOR & COLLEDGE

Vanilla Chai Hot Chocolate



Preparation: 15 mins
Portions: 2 Portions

Ingredients

For the vanilla chai hot chocolate

600 ml Milk
2 Star Anise
2 Sticks Cinnamon Sticks
2 tsp Ground Cinnamon
1 tsp Ground Ginger
0.5 tsp Ground Cardamom
4 - 5 Cloves
0.25 tsp Ground Nutmeg
2 g Cocoa Powder Unsweetened
2 tsp Coconut Blossom Sugar
50 g Dark Chocolate 55% cocoa
1 tsp Taylor & Colledge Vanilla Bean Paste

For the topping

120 ml Whipping Cream
2 tsp Icing Sugar
2 Star Anise
2 Sticks Cinnamon Sticks

Preparation

1. Bring the milk to a gentle boil, then remove from the heat. Add the star anise and cinnamon sticks. Crush the remaining spices (cinnamon, ginger, cardamom, cloves, nutmeg) in a mortar to release their aroma. Add the crushed spices to the hot milk. Cover and let the spiced milk steep for 10 minutes. Heat the milk again until it starts to boil, then strain it through a sieve. Add the cocoa powder and coconut blossom sugar. Roughly chop the chocolate and stir it into the milk, keeping a little aside for garnish. Heat gently over low heat, stirring until steaming. Stir in Taylor & Colledge Vanilla Extract for a warm, aromatic finish.
2. Whip the cream with icing sugar using a hand mixer until stiff. Pour the hot chocolate into two glasses. Add a generous dollop of whipped cream on top. Sprinkle with chocolate shavings. Garnish with star anise and cinnamon sticks (optional).Sip and enjoy your cosy, warming drink!