HOT CHAI CHOCOLATE CHRISTMAS RECIPES



Ingredients (For 2 people)

- 5 dl skim milk
- 2 capsules of cardamom
- 5 grains of coarsely ground black pepper
- 1 star anise seed
- 1/4 split vanilla bean, scraped
- 3 cloves
- 2 tsp Darjeeling tea
- 80 g chopped 72 % cacao dark chocolate

Preparation:

In a saucepan, bring the milk to a boil and infuse the tea and all the spices in it for 10 minutes.

Filter the milk and bring back up to a boil, then remove it from the heat and melt the chocolate into it.

Garnish with marshmallows.

