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# Vanilla Chai Hot Chocolate

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## 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

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!