



Spiced Rich and Thick Hot Chocolate



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Simon Toohey

- Sub Category Name
Drink
Mocktails/Iced Tea
- Recipe Source Name
Dilmah recipes
- Festivities Name
Autumn
Spring
Summer
Winter

Used Teas



Comfort Natural
Herbal Tea

Ingredients

Spiced Rich and Thick Hot Chocolate

- 100g of 85% Dark Chocolate
- 2 cups of Oat milk
- 2 Comfort tea bags



- 4 tbs of Coconut sugar
- Pinch of Salt

Methods and Directions

Spiced Rich and Thick Hot Chocolate

- Place a bowl over a pot of boiling water.
- Chop the chocolate into little pieces and place in the bowl along with ¼ a cup of the milk and the contents of the two teabags.
- Let sit, stirring occasionally until the chocolate is fully dissolved.
- Add the rest of the milk, the sugar and the salt, stirring all the time to stop the mixture from sticking.
- Add more milk if you would like the mixture to be thinner.
- Serve with a sprinkle of chili powder for a secret kick.

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