

Spiced Hot Chocolate

This is a magical recipe for a rich, silky, creamy, smooth, luxurious and enchanting hot chocolate treat! The combination of spices and raw cacao create a truly heartwarming drink that is a staple drink during the cold winter months.

Ingredients:

60g of arriba nacional or other high-grade, sustainably sourced raw cacao paste (100% cacao with no sweetener); 3 tbsp raw almond butter; 1 tbsp coconut butter; 3 tbsp maple syrup; 1 tbsp raw honey or other sweetener; 1-2 tbsp of carob/lúcuma powder; seeds from 4-5 cardamom pods

$\frac{1}{4}$ tsp cinnamon; 1 tsp of chaga or other medicinal mushroom extract (we like to wild things up a little!); seeds from 1/2 a vanilla pod or 1 tsp vanilla essence; pinch of unprocessed sea salt; 600-1000ml of water (up to you how rich you'd like to go!)

Serves 2

Method:

1. Make almond milk by blending almond butter with just enough water to cover the blades of your blender till you get a smooth cream. Add the rest of the water, pinch of salt, cardamom, vanilla, cinnamon and 1 tbsp of sweetener. Blend again.

2. Divide the milk in half. Pour one half of the milk in a pot with cacao paste, coconut oil, 3 tbsp of sweetener (maple syrup) over low heat. Stir slowly.

3. When the cacao paste starts to melt (approx 65°C), pour the contents of the pot into a high-speed blender, add 1-2 tbsp of carob/lúcuma, chaga extract and blend till you get a rich and smooth chocolatey drink.

4. Slowly heat the remaining almond milk to approx 65°C while stirring.

5. Serve by filling half a glass or cup with the rich chocolate almond milk. Then slowly pour your warmed 'white' almond milk on top, leaving froth last.

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