



RECIPE

# Cardamom Hot Chocolate

Recipe Created For	Main Ingredient
Classic Mugs (Set of 4)	Chocolate
Cook Time	Serving Size
Under 30 minutes	4

## INGREDIENTS

- 4 cups (1 litre) milk
- 2 cups (500 ml) 35% cream
- ½ tsp (2.5 ml) ground cardamom
- ¼ tsp (1.25 ml) ground ginger
- ¼ tsp (1.25 ml) ground cinnamon
- ¼ tsp (1.25 ml) ground cloves
- 1 pinch grated nutmeg, or more to taste
- 1 pinch cayenne pepper, or more to taste
- 1 tbsp (15 ml) vanilla extract
- ¾ lb (340 g) dark chocolate, chopped

### Topping

- ¾ cup (190 ml) 35% cream
- 2 tsp (10 ml) sugar
- 1 tsp (5 ml) vanilla

## INSTRUCTIONS

In a pot over medium heat, bring the milk, cream, spices and vanilla to a boil. Reduce the heat to low. Add the chocolate and whisk until melted and smooth. Keep warm until ready to serve.

### Topping

Whisk the cream with the sugar and vanilla until firm peaks form.

Pour the hot chocolate into Classic Mugs. Top with a dollop of whipped cream and sprinkle with cocoa.

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