

Blackberry Hot Chocolate

with Blackberry Sage Oolong

A fruity and aromatic hot chocolate featuring Blackberry Sage Oolong tea and fresh blackberry puree for a unique and flavorful twist.

2 C whole milk

1/2 C heavy cream

1/4 C cocoa powder

1/4 C sugar

1 T Blackberry Sage Oolong tea

1/2 C fresh blackberries, pureed

1/2 t ground cinnamon

1/4 t ground allspice

Whipped cream and fresh blackberries for garnish

In a small saucepan, heat the milk and heavy cream over medium heat until steaming. Add the Blackberry Sage Oolong tea and let steep for 5 minutes. Strain the tea leaves and return the milk mixture to the saucepan. Whisk in the cocoa powder, sugar, cinnamon, and allspice. Stir in the blackberry puree. Heat until the mixture is hot but not boiling, stirring constantly. Remove from heat and pour into mugs. Garnish with whipped cream and fresh blackberries.