

Chocolate Chai Pu-erh Hot Chocolate

A rich and spicy hot chocolate infused with Chocolate Chai Pu-erh tea, offering a deep, earthy flavor with a hint of chai spices.

2 C whole milk	1/4 † ground cardamom
1/2 C heavy cream	1/4 † ground cloves
1/4 C cocoa powder	1/4 † ground nutmeg
1/4 C sugar	1 † vanilla extract
1 T Chocolate Chai Pu-erh tea	Whipped cream and cinnamon sticks for garnish
1/2 † ground cinnamon	
1/4 † ground ginger	

In a small saucepan, heat the milk and heavy cream over medium heat until steaming. Add the Chocolate Chai Pu-erh 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, ginger, cardamom, cloves, and nutmeg. Heat until the mixture is hot but not boiling, stirring constantly. Remove from heat and stir in the vanilla extract. Pour into mugs and garnish with whipped cream and cinnamon sticks.