

SPICED HOT CHOCOLATE



Another workshop favourite made with raw cacao and warming spices. Makes 10 servings.

1000ml plant-based milk
75g raw cacao powder
1/4 teaspoon turmeric
1/2 teaspoon ginger powder
1 teaspoon cinnamon
Pinch of cayenne pepper
Agave syrup or sweetener to taste

Add the cacao and spices to a large pan and blend with 200ml of milk. On a low heat, gradually whisk in the rest of the milk. Leave to stand for at least an hour to allow the flavours to infuse and gently heat before serving. Will keep in the fridge overnight.