



Zesty and spicy and for sure the most perfect way to go through this cold season!!



Ingredients

50 of dark chocolate	1/4 teaspoon of cinnamon
150 ml of double cream	1/2 teaspoon of nutmeg
1 1/2 cup of whole milk	1/4 teaspoon of ginger spice
1 tablespoon of orange zest	Marshmallows to top
1 tablespoon of sugar	

Method

In your sufuria, pour in the milk and the double cream and let this warm up for a minute or two. Add in your chopped chocolate and the sugar and mix until the chocolate is melted in. Add the spices, as well as the zest and let this simmer on low heat for a further 3-5 minutes. Once done, serve.



SERVE WITH: your favorite drink

This recipe was brought to you by Kaluhi's Kitchen blog from: <https://www.kaluhiskitchen.com/nutmeg-and-orange-zest-hot-chocolate/>

YouTube Video: <https://youtu.be/0nNfrFxBcFQ>