

Chocolate Tea Recipe

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Prep Time

10 mins

Cook Time

20 mins

Total Time

30 mins

Serves

4

Ingredients

- 4 [Cocoa Balls](#) - grated
- Liter of water
- 400 ml [Whole Milk](#) or [Plant Based Milk](#)
- [Sugar](#) to taste or [Condensed Milk](#)

Spices

- 1 [Bay Leaf](#)
- [Star Anise](#) - whole or half
- 2 [Cloves](#) - whole
- ¼ Teaspoon [Ginger](#) - minced
- ¼ Teaspoon [Cinnamon](#)
- ¼ Teaspoon [Cardamom](#)
- ¼ Teaspoon [Turmeric](#)
- ⅛ Teaspoon [Nutmeg](#)
- ⅛ Teaspoon [Black Pepper](#)
- ⅛ Teaspoon [Chili Pepper](#)

Optional - Thickener

- 1 Tablespoon [Arrowroot Powder](#) (Toloma)

Instructions

1. Using a [3 quart saucepan](#), add the water, cocoa balls and any of all of the spices and bring to a boil for 15-20 minutes.
2. Mix in the milk and add sugar or condensed milk to taste.
3. Stir in Arrowroot Powder to thicken the mixture if desired.
4. Strain into mugs, serve hot and enjoy.

<https://classicbakes.com/recipes/chocolate-tea-recipe>