Vanilla Rooibos Hot Chocolate

From the teas.co.uk wiki

A hot chocolate for the evening, made properly with real dark chocolate rather than a sachet, and with no caffeine to keep you up. The difference here is that the milk is steeped with Dragonfly Organic Vanilla Rooibos first, so the vanilla and the gentle honey-malt of the tea carry through and meet the bitterness of the chocolate halfway.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Vanilla Rooibos Hot Chocolate recipe. Canonical: https://teas.co.uk/recipes/rooibos/vanilla-rooibos-hot-chocolate/*

The order of work matters. Pull the bags from warm milk rather than boiling it, then melt good 70% chocolate into that infused base with a pinch of salt. Done this way it drinks as one thing, smooth and rounded, rather than chocolate and tea sitting awkwardly side by side. A little whipped cream and a dusting of cinnamon finish it off.

Earn rewards on teas.co.uk

Earn loyalty points on every order. Free to join.

+100 pts

Create your free account

Welcome bonus + earn on every order.

100 pts = 1 tree

Plant a tree in Scotland

Pledge points to our reforestation partner.

teas.co.uk · Tunbridge Wells, Kent · hello@teas.co.uk · 3-click cancel at teas.co.uk/cancel/