Thick Spanish-Style Rooibos Hot Chocolate

From the teas.co.uk wiki

This is the thick Spanish-style hot chocolate, the kind made for dipping churros rather than drinking by the mugful. The trick is a little cornflour, whisked into the milk so the chocolate sets to a glossy, spoonable thickness. Here the milk is first infused with Dragonfly Organic Pure Rooibos, which adds a quiet honey-malt note under the chocolate that plain milk would not give.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Thick Spanish-Style Rooibos Hot Chocolate recipe. Canonical: https://teas.co.uk/recipes/rooibos/thick-spanish-style-rooibos-hot-chocolate/*

It is rich, so keep the portions small; this is a pudding in a cup, not a long British cocoa. Use a mix of milk and dark chocolate for balance, and serve it with churros, shortbread fingers or biscotti to dip while it is still thick enough to cling.

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