Cape Chai Hot Chocolate with a Pinch of Chilli

From the teas.co.uk wiki

This is a spiced, caffeine-free hot chocolate with a Mexican streak: a tiny pinch of chilli that warms the back of the throat without ever turning the drink hot. The spice base comes from Dragonfly Organic Cape Chai Rooibos, infused into the milk so cinnamon, cardamom, ginger and clove run through the cup before the chocolate even goes in.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Cape Chai Hot Chocolate with a Pinch of Chilli recipe. Canonical: https://teas.co.uk/recipes/rooibos/cape-chai-hot-chocolate-with-a-pinch-of-chilli/*

From there it is real dark chocolate melted into the spiced milk, a little brown sugar and a pinch of salt to balance the 70% cocoa. The cayenne is optional but worth trying at least once. Keep it to an eighth of a teaspoon; you are after a slow warmth that builds over a few sips, not actual heat.

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