Homemade Chocolate-Mint Syrup

From the teas.co.uk wiki

This turns a box of Teapigs Chocolate and Mint into a bottle of chocolate-mint syrup to keep in the fridge. Stir it into cold milk for a quick milkshake, into hot milk for an instant hot chocolate, over ice cream, or into a creamy cocktail. You brew the tea strong, then cook it down with cocoa, sugar and a little vanilla into a glossy syrup.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Homemade Chocolate-Mint Syrup recipe. Canonical: https://teas.co.uk/recipes/mint-tea/homemade-chocolate-mint-syrup/*

A couple of small things make it: sieve the cocoa so the syrup does not go gritty, and add the vanilla off the heat so it keeps its freshness. A squeeze of lemon goes in too, not enough to taste of lemon, just enough to keep the sweetness from cloying. It keeps for about three weeks.

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