Cafe-Style Hot Chocolate

From the teas.co.uk wiki

The difference between a lumpy, watery hot chocolate and a smooth, glossy one is a simple two-step trick. First mix the powder with a small amount of hot water into a thick, smooth paste, which gets rid of any lumps. Then stir in warm, frothed milk to lengthen it.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Cafe-Style Hot Chocolate recipe. Canonical: https://teas.co.uk/recipes/hot-chocolate/cafe-style-hot-chocolate/*

Top with cream and a little caramel if you fancy. Makes one mug.

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