Iced Hot Chocolate

From the teas.co.uk wiki

When it is too warm for a hot chocolate, this turns the same powder into a cold one. The key is to mix the powder into a smooth paste with a little hot water first, then cool it before it goes over ice, so it does not clump or water down.

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

Build it over ice with cold milk, then go as far as you like with cream, chocolate sauce and a scatter of cocoa nibs. Makes one tall glass.

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