

A close-up photograph of a white ceramic mug filled with a rich, dark brown spiced vegan hot chocolate. The surface of the chocolate is dusted with fine cocoa powder. The mug is set on a light-colored, textured surface, possibly marble or stone. Scattered around the base of the mug are chocolate shavings. In the background, another similar mug is visible, slightly out of focus. To the left of the main mug, there is a round, golden-brown cookie with a swirl pattern. To the right, a cinnamon stick and a star anise are visible. A gold spoon with a white handle lies in the foreground, partially overlapping the chocolate shavings. A vertical red bar is positioned on the far left side of the image.

Spiced vegan hot chocolate


VALRHONA
Let's imagine the best of chocolate®

Spiced vegan hot chocolate

AN ORIGINAL RECIPE BY *L'École Gourmet Valrhona*

Makes approx. 4 cups.

VEGAN

HOT CHOCOLATE

500g Almond drink (intense)
8g Timut Pepper
135g **NYANGBO GROUND CHOCOLATE**

VEGAN HOT CHOCOLATE

Heat the almond drink and, off the heat, infuse the Timut peppercorns in it for 10 to 15 minutes.

Filter out the peppercorns and heat the mixture again.

Put the hot drink and **NYANGBO GROUND CHOCOLATE** in a blender.

Blend until smooth and creamy.

Serve hot and enjoy immediately.

CLASSIC

HOT CHOCOLATE

500g Whole milk
3g Timut Pepper
100g **NYANGBO GROUND CHOCOLATE**

CLASSIC HOT CHOCOLATE

Heat the milk and, off the heat, infuse the Timut peppercorns in it for 10 to 15 minutes.

Filter out the peppercorns and heat the milk again.

Then put the hot milk and **NYANGBO GROUND CHOCOLATE** in a blender.

Blend until smooth and creamy.

Serve hot and enjoy immediately.

Chef's tips

You can replace the Timut pepper with 2g of spice mixture.

You can also infuse a vanilla pod or orange zest in the milk instead of Timut pepper for a variety of delicious flavours.