Hot chocolate mint sauce

Ingredients

1. 1 cup choc bits
2. ½ cup cocoa powder
3. ¾ cup sugar
4. 3 sprigs of mint
5. 1 sprig of choc mint
6. 2 cups whole milk
7. ½ cup cream

Equipment

Pestle and Mortar mixing bowl x2

Small pot fine sieve

Measuring jug measuring spoons

Wooden spoon measuring cups

Whisk

Method

* Cut the mint into large pieces, including stems.
* Add to the pestle and mortar with sugar and grind them together until the sugar has taken on the flavour of the mint
* Add the chocolate pieces and cocoa powder to a medium sized heavy mixing bowl.
* Heat the milk and cream over medium heat until it has reached 85oC. It will be ‘scorched’ and start to have tiny bubbles around the edges of the pot. Take off the heat and add the mint sugar and whisk in until the sugar has melted.
* Pour the milk through fine mesh sieve onto the cocoa and chocolate in the medium bowl.
* Stir with a wooden spoon until incorporated and it should be nice and thick.