

Turmeric Hot Chocolate with Cinnamon

10–15 Min

Ingredients 2 Portions

= Kotányi Produkte

500 ml	Oat milk or almond milk
3	Cooking chocolate, in shards
2 tbsp.	Cocoa powder, raw
1 tsp.	Turmeric, Ground
1 pinch	Cinnamon, Ground
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Black, Whole
	Honey or agave syrup (optional)

Preparation

1. Heat the milk in a pan and remove from the heat. Use a whisk to stir in the chocolate until it melts.
2. Then add the seasoning mix and cocoa powder and use honey or agave syrup to sweeten (optional).
3. Stir again, then fill glasses with the mixture, serve warm and enjoy.