



# Turmeric Hot Chocolate with Cinnamon

⌚ 10–15 Min   

## 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.

## 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)

