

Pick your Poison: Chocolate
Orange Hot Chocolate

Pick your Poison: Alcoholic
Chocolate Orange Hot
Chocolate



Where has the sun gone?! I am writing this at the start of June and all we have had for the last 4 days is rain, wind and cold. Has the weather not got the memo it's meant to be summer?!

Actually, what am I going on about? We live in the UK, we should be used to this weather by now...

Anyhow, I digress. Because the weather has taken such a nosedive, I fancied making something a bit warmer than my recent creations. And so, Alcoholic Chocolate Orange Hot Chocolate was born!

Rich, Sumptuous, a real treat. Go on, indulge yourself!

Ingredients

50g Dark Chocolate – broken into pieces (Would also work with Milk Chocolate or even some Terry's Chocolate Orange!)

25ml Orange Liqueur (Like Cointreau)*

50ml Double Cream

150ml Milk

Zest of 1/2 an orange (If you want it to taste more of orange, you can also put a splash of Orange essence in).

*As always, if you want a non-alcoholic version of this drink, just don't put the alcohol in. It's just as good without.

Method

1. Heat the milk, cream and orange zest in a saucepan until simmering.
 2. Remove from the heat and pour through a sieve into a jug to remove the orange zest.
 3. Pour the infused milk mixture back into the pan and add the chocolate, stirring until the chocolate has melted and is really smooth.
 4. Put the pan back on the heat to warm through then add the orange liqueur. Pour into a mug or cup and serve!
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If you make my Alcoholic Chocolate Orange Hot Chocolate, do share it over on my [Facebook page](#) and also over on my [Instagram](#) by tagging me, @lifeisknutts

Gems.x