

Carga's Grhom

Ingredients

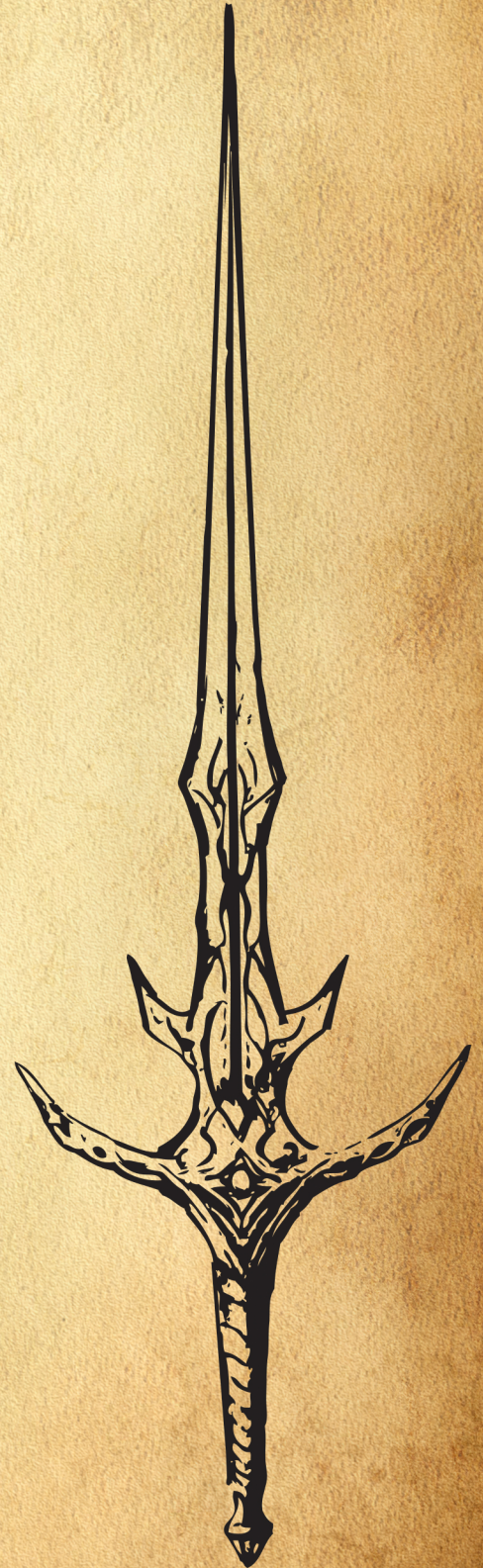
- 4 ounces good quality dark chocolate
- 1 Cup whole milk
- 1/2 Cup heavy whipping cream or double cream
- 1/2 tsp ground cinnamon
- 1/2 tsp ground ginger
- 1/4 tsp ground all spice
- 1/4 tsp ground cardamom
- 1/4 tsp ground cloves
- Pinch of ground cayenne pepper
- 1 tsp vanilla
- 1 tbsp brown sugar or maple syrup

Instructions

1. In a medium saucepan over medium heat, whisk together milk, cream, spices, and brown sugar or maple syrup. Bring to a gentle simmer, but do not boil.
2. Allow to simmer 10 minutes for spices to steep.
3. Add in chocolate and whisk until thoroughly melted.
4. Remove pot from heat.
5. Carefully use a strainer and pour into two small cups. Top with a dollop of whipped cream if you like and enjoy!

This recipe has been handed down from Cleri to Cleri as part of our heritage. It is a rich, luxurious drinking chocolate that will warm you on a cold winter's night.

*Optional: add a dash of your favorite tippie such as, brandy, whisky, vodka, or Irish cream to make spiced grhom. It is decadently moreish.



From the personal archives of Princess
Carga, first Daughter of the Cleri

