



# King George III's Favourite Morning Chocolate

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- Makes 2 Cups -

- 12 oz. Whole Milk
- 2 tbsp. Dark Cocoa (Pernigotti)
- 3 oz. Shaved or Chopped Bittersweet Chocolate (70% cacao)
- 2 tbsp. Sugar (to taste)
- 1 tsp. Cinnamon
- 1/2 tsp. Ground Anise Seed
- 1/2 tsp. Freshly Ground Black Pepper
- Pinch of Cayenne Pepper
- Heavy Cream (optional)

## **How to Make:** King George III's Favourite Morning Chocolate

- Heat milk in saucepan over medium heat/flame. When milk is hot, add cocoa and shaved chocolate. Whisk briskly until no lumps in cocoa, the chocolate has melted, and both are thoroughly incorporated into the milk
- Whisk in sugar. Add ground spices and whisk briskly until the chocolate is frothy. Let the chocolate rest off the heat for 15 minutes to draw the flavour of the spices.
- When ready to serve, heat the chocolate over medium heat/flame and again whisk briskly until frothy.

