



Arvinda's

artfully created Indian spice blends



Garam Masala Hot Chocolate

Perfect for the chocoholic!

Ingredients:

1 cup	2% organic milk
1 tbsp.	unsweetened cocoa powder
2 tsp.	raw cane sugar
½ tsp.	Arvinda's Garam Masala
1	cinnamon stick, to garnish (optional)

Flavouring Tip:

Stir in 1 oz. Kahlúa Mocha liqueur just before serving for an extra decadent cup of Garam Masala Hot Chocolate.

Perfect for those special cold winter's nights!



Method of Preparation:

In a non-stick pot, add milk, cocoa powder and sugar and bring to a boil. Using a silicone or plastic whisk, mix together until milk is frothy and cocoa powder is well dissolved.

Stir in **Arvinda's Garam Masala** and simmer for a couple of minutes.

Pour into a mug and serve with a cinnamon stick to garnish.

Serves 1.

