

Haute Chocolate - Chai

*Melissa Gaman & Jessica Widmer
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*4 cups half-and-half
2 bars (3-1/2 ounce ea)
chopped 70% cacao dark
chocolate
2 ounces chopped milk
chocolate
dash salt
3 chai tea bags
1 teaspoon vanilla
sweetened whipped cream
cinnamon (for topping)*

In a saucepan, heat the half-and-half over medium heat until bubbles form around the sides of the pan (do not boil).

Steep the chai tea in the simmering half-and-half for 5 minutes. Remove from the heat. Remove the tea bags.

Whisk in the cacao, milk chocolate, vanilla and salt.

Return to the heat. Cook and stir until heated through.

Pour into mugs. Top with the sweetened cream and cinnamon, if desired.

Per Serving (excluding unknown items): 13 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 1g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .