SPICY HOT CHOCOLATE WITH CREAM TOPPING

🕐 15   🔥 easy

INGREDIENTS FOR 10 PORTIONS

FOR THE TOPPING

200 g	QimiQ Whip
150 g	Mascarpone
350 ml	Milk
80 g	Sugar
2	Vanilla pod(s), pulp only

FOR THE SPICY HOT CHOCOLATE

1 litre(s)	Milk
500 ml	Whipping cream 36% fat
400 g	Dark chocolate (40-60 % cocoa)
300 g	Milk chocolate
1	Orange(s), finely grated zest
1 pinch(es)	Salt
1 small pinch(es)	Cinnamon
0.5 small pinch(es)	Cardamom, ground
1 pinch(es)	Chili powder

METHOD

1. For the topping: blend the ingredients together with an immersion blender until smooth. Fill into an iSi Gourmet Whip. Screw in one charger and shake well.
2. For the spicy hot chocolate: heat the milk, cream and chocolate together in a saucepan. Add the orange zest and spices and mix well. Fill into glasses and top with the cream topping.
3. Decorate as required and serve.