

# luxe . chocolate . recipes

by *Jodie V.*

## ORANGE INFUSED HOT CHOCOLATE

### INGREDIENTS

Serves 2-4

200g thickened cream  
400g milk  
100g dark couverture chocolate (finely chopped or flaked)  
1 orange

optional to serve:  
whipped cream  
cocoa powder

### METHOD

Rinse the outside of the orange.

Bring cream almost to the boil, in a saucepan.

Finely grate the orange skin (microplane is best) into the hot thickened cream in the saucepan (don't grate past the coloured peel, the white pith is very bitter). Stir, then sit for 5-10 mins.

Pass cream through sieve to remove orange peel, then place strained cream in clean saucepan.

Add the milk, stir, and bring to almost boiling point again.

Add the chocolate, stir with a whisk, pour into cups, enjoy! Optional: top with all or any of whipped cream, more chocolate curls, and a tiny bit more zest of fresh orange and a sprinkle of cocoa powder.