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Sarah and Otis Frizzell's

# Spiced Hot Chocolate 'Shots'

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*These alcohol free breakfast 'shots' are a super easy, delicious and fun alternative to a standard hot chocolate.*



## INGREDIENTS

Small handful of plain peanuts (roughly chopped)

1 teaspoon dried chilli flakes

40g salted dark chocolate (Sarah and Otis recommend Miann)

40g plain dark chocolate

2 egg whites

1 tablespoon caster sugar

5 cardamom pods (cut them open and grind the insides in a pestle & mortar - or use a teaspoon of already ground)

Edible pink hearts for decoration

## METHOD

1. Melt both kinds of dark chocolate in a clear heatproof bowl over a saucepan of boiling water for about 2 mins.
2. Once melted completely, remove from element and set aside to cool slightly.
3. Meanwhile, whisk egg whites until stiff.
4. Then add caster sugar and ground cardamom.
5. Fold in the melted chocolate mixture and mix well to combine.
6. Add in a pinch of chilli flakes and some of the chopped nuts (you want the remaining to decorate the tops).
7. Divide the mixture between 4 shot glasses.
8. Decorate the tops with the remaining chilli flakes, nuts and edible hearts.
9. Refrigerate for at least 1 hour before serving.