

Chocolate Coconut Tea



Utensil:

3 Qt./2.8 L Sauce Pan with Cover
Whistling Tea Kettle

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Recipe:

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Recipe Description:

Teas come as loose leaves or in tea bags. Tea bags range in size containing on average approximately 2 grams, or .07 ounces, of loose tea. Loose teas can be used as-is or placed in tea leaf infusers, such as a loose tea spoon or mesh ball.

Visit the [Saladmaster Whistling Tea Kettle](#) section of this site for more delicious tea recipes.

2 cups
water
(480
mL)
1 teaspoon
loose or 1 teabag Earl Grey tea
(2
g)
1 teaspoon
loose or 1 teabag Darjeeling tea
(2
g)
1 star anise
1 cinnamon stick
pinch of ground ginger
1 tablespoon
sugar
(12.5
g)
2 cups
coconut milk, light
(480
mL)
6 ounces
semisweet chocolate, chopped
(170
g)
1 teaspoon
vanilla extract
(5
mL)

Directions:

1. Place water in tea kettle and bring to a boil over medium heat. Remove from heat, place tea in kettle and allow to steep for 30 minutes.
 2. Pour through strainer into sauce pan over medium heat and add anise, cinnamon stick, ginger, sugar and coconut milk. Stir until mixture scalds (liquid will be bubbling but not boiling). Do not allow to spill over sides of pan. Remove from heat.
 3. Add chocolate and vanilla and whisk mixture until chocolate melts. Pour into cups and serve warm or chilled.
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