TRISTAN ROUSSELOT

# CHRISTMAS HOT CHOCOLATE WITH GINGERBREAD SPICES

## Ingredients

**HOT CHOCOLATE FLAVOURED WITH GINGERBREAD SPICE BLEND**
359 g UHT whole milk
180 g Whipping cream (35% fat)
4 g Muscovado sugar
15 g Brown sugar
0.9 g Gingerbread spice blend
201 g Milk chocolate couverture (38% cocoa)
35 g Dark chocolate couverture (70% cocoa)
**2 Madagascar Bourbon vanilla bean - Prova Gourmet**

**HONEY & SPICE SIPHON**
250 g UHT whole milk
60 g Egg white
6 g Gingerbread spice blend
5 g Chestnut honey
22 g Hydrated gelatine

**DECORATION**
**50 g  Madagascar Bourbon vanilla pearls - Prova Gourmet**

## Preparation

**HOT CHOCOLATE FLAVOURED WITH GINGERBREAD SPICE BLEND**
A day ahead, split the vanilla beans and scrape out the seeds. Heat the milk to 70 °C, add the vanilla, then leave to infuse overnight. On the day, strain through a fine sieve to remove any vanilla beans. In a saucepan, bring the infused milk to the boil with the sugars, pour the hot milk onto the chocolates and spices, then whisk to mix. Once the chocolate has fully melted, add the cold cream, then blend using an immersion blender. Scrape the sides well. Serve hot.

**HONEY & SPICE SIPHON**
Heat some of the milk to melt the gelatine, then mix into the remaining ingredients. Pour into a siphon with a cartridge and rest in the refrigerator overnight. The next day, shake the siphon well and add another cartridge.

**DECORATION**
Pour hot chocolate into a mug until two thirds full, then pour from the siphon, and finish with vanilla pearls.

## Associated products

BEANS
MADAGASCAR
BOURBON VANILLA

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