

pink pepper hot chocolate

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ingredients:

1 teaspoon pink peppercorns
1 cup 10% cream
1 tablespoon sugar
2 tablespoons chocolate syrup
whipped cream (optional)

directions:

Using a mortar and pestle (I improvised and used a cutting board, parchment paper and a mallet), lightly crush the peppercorns.

In a small saucepan, heat the cream, sugar and crushed peppercorns on medium-low heat, whisking occasionally. Once the mixture starts to simmer, pour the mixture through a strainer to remove the crushed peppercorns.

Return the mixture to the saucepan and continue heating on low. Whisk in the chocolate syrup. Continue heating and whisking for another 5 minutes.

Pour the hot chocolate into a cup and top with whipped cream (optional).

Yields: 1 cup