

Chocolate Port

A luxurious, thick drink for when it's cold outside

Watch the video of this drink being cooked in the Chocolate Kitchen at Hampton Court Palace at www.chocolatecookery.com

Ingredients: to make 4 small cups

- 40g (1½oz) dark chocolate, at least 80% cocoa solids (for hand worked chocolate use 30g (1oz)).
- 600ml (1pt) ruby port
- 30/40g (2/3tbsp) caster sugar
- A large pinch of plain flour

Instructions:

- Pour all of the port into a saucepan.
- Break up the chocolate into small chunks and add to the saucepan.
- Add the sugar to the saucepan. Alcohol goes bitter when you heat it so you may need more to taste.
- Whisk in the flour.
- Cook over a low heat for 10 minutes, until small bubbles form around the edge. Do not boil.
- Whisk the chocolatey mix together.
- Pour into cups or a chocolate pot of choice. Best enjoyed whilst still hot.

For more recipes from the Chocolate Kitchen, to find out about our live chocolate cookery events, or to learn more about George I's chocolate kitchen at Hampton Court Palace, visit:

www.chocolatecookery.com

