



# TRINBAGO COCOA TEA

## INGREDIENTS:

- 4 cups water
- 1 star anise
- 1 cinnamon stick
- 2–3 bay leaves
- 2 whole cloves
- 2 blocks Trinbago cocoa
- 2 tablespoons cocoa powder (for extra richness and decadence)
- 1 ½ cups full-cream milk
- ¼ cup brown sugar (never white sugar — the depth of flavor matters!)
- 2 tablespoons condensed milk
- 2 pinches salt
- 2 teaspoons freshly grated nutmeg



## INSTRUCTIONS:

1. In a medium-sized pot, bring the 4 cups of water to a gentle boil.
2. Add the star anise, cinnamon stick, bay leaves, and cloves to infuse the water with their warm, aromatic flavours.
3. Add the cocoa blocks and cocoa powder, whisking until smooth and fully dissolved.
4. Allow the water to simmer before adding the full-cream milk and stirring gently.
5. Sweeten the tea with brown sugar and condensed milk, adjusting to your preferred level of sweetness.
6. Finish with two pinches of salt to balance the flavours, then grate in the fresh nutmeg for that irresistible island flavour and aroma.
7. Remove from heat.
8. Strain into mugs if you prefer a smooth finish, or serve as is for a more rustic experience.

