

Indulgent Maltese Festive Hot Chocolate!

Otherwise known as;

Oastan tal-imbuljuta Recipe!

Preparation time: 5 minutes (plus overnight soaking of chestnuts)

Cooking time: Approx 1 hour

Serves; 12

Ingredients;

400g dried chestnuts
Rind of 1 tangerine
Rind of 1 large orange
Rind of 1 lemon
1 tsp mixed spice
8 cloves
100g cocoa powder
200g brown sugar
1500ml water

Method;



1. Peel the dried chestnuts. Wash and soak in water overnight.
2. Pop all ingredients in a large, heavy based pan. Cover with water and bring to the boil for 1 minute then turn down to a simmer, continue to cook until until the chestnuts are very tender, approx 1 hour. Add more water if you find its too thick for you.
3. Pour into warm mugs and serve hot with a spoon so you can scoop up and enjoy the delicious chestnuts.

Authors Tips;

Why not try adding a splash of your favourite liquor to your mug for a truly indulgent christmassy night-time tippie. Baileys works well!

It also works well reducing the brown sugar a little and substituting the equivalent measure with dark chocolate.

Also works well adding a cinnamon stick to the mixture.