

JANUARY 06

CHANTAL  
Est. 1971  
CRAFTED KITCHENWARE



*Dark Mint Drift*

# PEPPERMINT TEA WITH DARK CHOCOLATE SYRUP

*Cool and decadent with a hint of mystery.*

## INGREDIENTS:

- 1 tsp dried peppermint leaves or 1 peppermint tea bag
- 1 cup (240 ml) boiling water
- 1–2 tsp dark chocolate syrup (to taste)

## INSTRUCTIONS:

Steep peppermint leaves in boiling water for 5–7 minutes. Strain if using loose leaf. Drizzle in dark chocolate syrup and stir gently. Serve warm.

## PAIR WITH:

Dark chocolate truffles for a luxurious bite —or— peppermint bark for a festive crunch.