

## Chocolate Shot

**Ingredients:** All you need is **Raw Cacao Powder** and warm water (not boiling as we don't want to reduce any of the **polyphenol** and antioxidant benefits)

Add 1 teaspoon Raw Cacao Powder to a teacup, top up with warm water and voila, the Chocolate Shot is ready to drink! A small dash of Agave can also be added for those of you who need a bit of sweetness (although I prefer it without, it makes me think I'm drinking a shot of espresso!).

## CHOCTAIL Recipes

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### Naughty Chocolate shot



This Chocolate shot is absolutely divine and a perfect way to entertain guests or keep you happy while you wait for your dinner to finish cooking

#### Ingredients

- 1 shot Amaretto
- 1 shot Baileys
- 1 Tsp Raw Cacao Powder
- 1-2 Tsp honey or Agave Syrup
- Handful of crushed ice
- Served in shot glasses

#### Instructions:

Dissolve the raw cacao powder with a bit of warm water (from the tap) and mix in the agave syrup. Mix in together with the rest of the ingredients in a cocktail shaker and shake away. Pour into shot glasses and enjoy!

## Choctini – Definitely shaken and not stirred!



### Ingredients

- 1/2 shot Frangellica
- 2 shots Vodka
- 1 Tsp Raw Cacao Powder
- 1-2 Tsp honey or Agave Syrup
- 6 Drops of Vanilla Essence (optional)
- Served in a long-stemmed martini glass

### Instructions:

Chill your glass with crushed ice. Dissolve the raw cacao powder with a bit of warm water (from the tap) mix in the agave or for an extra kick, add a tsp of coffee with the cacao powder for an espresso Choctini.

Add all ingredients into your cocktail shaker and shake for 20 seconds.  
Tip ice out of glass, pour in your cocktail and enjoy!

### Tips & Twists

Feel free to experiment and unleash your Chocolate creativity, substitute the Frangellica with Kaluha, Baileys or Tia Maria or even add a teaspoon of coffee for an espresso Choctini. You know what they say...practice makes perfect! Mmmmmm