



## VIN BRULE AND CHOCOLATE SPOON

*The "vin brûlé" wine-based drink is widespread in many traditions: in Italy it can often be found in Christmas markets or in popular festivals during the winter period, including Carnival. Have to taste the chocolate version: it becomes a real hot drink, full bodied, very aromatic and tasty: scented and really delicious.*



### INGREDIENTS:

**500 ml** red wine  
**100 ml** of cognac  
**50 g** of cane sugar  
**1 tablespoon** of bitter cocoa powder  
Emilia  
**1** orange  
**1** vanilla stick  
**1** cinnamon stick

### FOR THE SPOON

**200 g** of extra dark chocolate Emilia  
**2 pinch** of cinnamon powder  
**1 pinch** of ginger powder  
**1 pinch** of nutmeg powder



Difficulty  
EASY



Preparation  
45 min



Portions  
4

1

Dissolve the chocolate in a bain-marie, then combine the spices and stir well. Pour the flavored chocolate into a spoon-shaped silicone stencil and allow to cool in the fridge for half an hour.

### TIP

The diners can also enrich the vin brûlé with the chocolate, melting it directly into the hot liquid, or eating it as an accompaniment. The spoon can also be made with milk or white chocolate, if you prefer.

2

In the meantime, in a saucepan mix the wine with the cognac, then combine the sugar and cocoa sifted to avoid forming lumps. Bring on fire, combine orange peel and cinnamon stick. Bring to the boil. Continue cooking on a gentle fire for 15 minutes, until the mixture is slightly thickened.

3

Pour the "vin brûlé" into the glasses or cups of spice, place over a teaspoon of chocolate, which may be shredded with a handful of powdered food. Serve hot.