

Spiced Cocoa Mate Latte

A new twist on the classic chocolate mint ice cream or milkshake.

Ingredients:

- 1 tbsp. Loose Mighty Leaf Rainforest Maté or 1 Rainforest Maté Tea Pouch
- 10 oz. Purified Water¹/₂ tsp.
- Unsweetened Cocoa Powder
- 3 tbsp. Whole Milk
- 1 tsp. Sugar
- Dollop of Chocolate Whipped Cream
- Fresh Nutmeg

Preparation

Boil purified water. Measure out tea leaves into an infuser and pour hot water over leaves or Tea Pouch. Let tea steep for five minutes. When steeping is complete, remove Tea Pouch or infuser from cup and discard spent tea leaves. Add milk, unsweetened cocoa powder and sugar to the steaming hot tea and stir.

As you are beating whipped cream, add a tsp. of sugar and a tsp. of cocoa powder, once soft peaks begin forming.

Finish beverage with a dollop of chocolate whipped cream and grate a little fresh nutmeg over the top. Enjoy the energetic lift and spicy notes of this delectable delight.

Serves

Serves one 12 oz. cup.

History

Maté comes from a tree, *Ilex Paraguariensis*, cultivated in South America. It consists of leaves that are dried and crushed to make a tea-like herb. Classified as a tropical or subtropical plant Yerba Mate requires high temperatures and humidity.

In the wild, the plant takes about 25 years to completely mature. In Argentine culture, this drink has been shared for centuries in homes and enjoyed as a daily ritual.

Purchase

Click [here](#) to purchase Mighty Leaf Rainforest Mate for this Spiced Cocoa Mate Latte recipe.

Origin

South America, United States.