



Chocolate Orange Mocktail



Inspired by a restaurant specialty holiday drink featuring Grand Marnier and espresso, this mocktail also happens to taste like a favourite holiday stocking stuffer. This version is caffeine-free but still packs a punch for focus and clarity thanks to bright fresh orange wedges, cacao nibs in the tea, and a hit of maca extract. Let steep overnight for best flavour.

Ingredients

- 1/2 organic navel/seedless orange, cut into wedges (rind on is fine)
 - 2 teabags organic Chocolate Spice herbal tea (or similar: ideally with cacao nibs and roasted chicory in its ingredient base)
 - 1/2 Tbsp. pure maple syrup or a few drops stevia liquid, optional, to taste
- 1 tsp. liquid maca extract, chocolate extract, or orange extract, optional
 - 2 cups water
 - Ice, optional

Directions

Place the orange wedges in the bottom of the jar and use a muddler or wooden spoon to gently release a little bit of the juice.

Combine all the ingredients (except ice) in a mason jar (make sure to keep the teabag strings out of the jar). The water may be warm for faster and fuller-bodied infusion, or cold for a lighter flavour profile.

Seal the jar and place in the fridge to steep (and cool) for a few hours to overnight.

Remove the teabags. Pour the mocktail into glasses (over ice, optional), allowing a couple of the steeped orange wedges fall into each glass for presentation.

Optional: before refrigerating or just before serving, add 1 oz. coffee and/or cacao flavoured liqueur to the jar. Shake and refrigerate as usual, or shake and serve immediately.

This beverage may also be served hot immediately by using 200F water and steeping about 10 minutes. A splash of plant-based coffee creamer and/or liqueur may be added as desired. Makes 2 large or 3-4 smaller drinks.