

- Golden milk -



INGREDIENTES

2 CUPS OF ALMOND MILK

1 TBSP OF TURMERIC POWDER

1 TSP OF GRATED FRESH GINGER

1 TSP OF CINNAMON POWDER

A PINCH OF GROUND BLACK PEPPER

2 TBSP OF HONEY

A BIG SPLASH OF VAINILLA MOLINA

PROCEDIMIENTO

1. IN A SAUCEPAN HEAT THE MILK.
2. ONCE HOT, ADD THE REST OF THE INGREDIENTS ONE BY ONE, EXCEPT THE VANILLA AND MIX WELL.
3. ADD A BIG SPLASH OF VAINILLA MOLINA AND BRING TO A BOIL.
4. REDUCE TO LOW HEAT AND LET STAND FOR 5 MINUTES.
5. SERVE IN TWO CUPS.
6. GARNISH WITH SPRINKLED CINNAMON.