

CHOCOLATE MINT RECIPES: SWEET CREATIONS

Chocolate mint, a delightful herb with a subtle cocoa aroma, is perfect for desserts, drinks, and even savoury dishes. Here's how to make the most of its unique flavour:

1. CHOCOLATE MINT MOJITO

A refreshing twist on the classic cocktail.

Ingredients:

- 10 fresh chocolate mint leaves
- 1 tbsp sugar (or honey)
- ½ lime, juiced
- 2 oz white rum
- Club soda
- Ice
- Dark chocolate shavings (optional garnish)



Steps:

1. Mix mint, sugar, and lime juice in a glass.
2. Add rum and ice; top with club soda. Stir gently.
3. Garnish with extra mint and chocolate shavings.

Tip:

Skip the rum for a kid-friendly mint limeade or substitute the lime juice for lemon juice (and club soda for lemonade if you wish) to make a refreshing summers drink!

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2. CHOCOLATE MINT SYRUP

Drizzle over pancakes, ice cream, or coffee.

Ingredients:

- 1 cup water
- 1 cup sugar
- 1 cup packed chocolate mint leaves

Steps:

1. Simmer water, sugar, and mint leaves for 10 mins.
2. Strain and cool.

Store in a jar for up to 2 weeks or longer if refrigerated.

Use it in:

Hot chocolate, lattes, over ice cream or in cocktails.

3. CHOCOLATE MINT BROWNIES

Fudgy brownies with a minty kick.

Ingredients:

- 200g dark chocolate
- 150g butter
- 200g sugar
- 3 eggs
- 100g flour
- 2 tbsp cocoa powder
- 1 tsp vanilla extract
- 2 tbsp finely chopped chocolate mint

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Steps:

1. Melt chocolate and butter; cool slightly.
2. Whisk in sugar, eggs, and vanilla. Fold in flour, cocoa, and mint.
3. Bake at 180°C (350°F) for 20–25 mins.

Let cool before slicing.

4. CHOCOLATE MINT ICE CREAM

Creamy and indulgent.

Ingredients:

- 500ml heavy cream
- 250ml whole milk
- 150g sugar
- 1 cup chocolate mint leaves
- 100g dark chocolate (chopped)
- 1 tsp peppermint extract (optional)



Steps:

1. Heat cream, milk, sugar, and mint leaves until steaming (do not boil). Let steep for 1 hour.
2. Strain and churn in an ice cream maker. Fold in chocolate chunks. Freeze until firm.

Vegan option:

Use coconut milk and dairy-free chocolate.

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5. CHOCOLATE MINT BARK

A quick no-bake treat.

Ingredients:

- 200g dark chocolate
- 200g white chocolate
- 1/4 cup fresh chocolate mint leaves (finely chopped)
- Crushed candy canes or peppermint sweets (optional)

Steps:

1. Melt dark chocolate; spread on parchment paper. Chill 10 mins.
2. Melt white chocolate; mix with chopped mint. Spread over dark layer.
3. Sprinkle with crushed candy. Chill until set. Break into pieces.

6. CHOCOLATE MINT TEA

A soothing herbal blend.

Ingredients:

- 1 handful fresh chocolate mint leaves
- 1 tsp cocoa nibs (optional)
- Hot water
- Honey or milk to taste

Steps:

1. Infuse mint leaves and cocoa nibs in hot water for 5–7 mins.
2. Strain and sweeten with honey or sugar if required. Serve with a sprig of mint garnish.

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7. CHOCOLATE MINT LAMB SAUCE

A savoury surprise for meats.

Ingredients:

- 1/4 cup fresh chocolate mint
- 1/2 cup red wine
- 1 cup beef stock
- 2 tbsp balsamic vinegar
- 1 shallot (minced)
- 1 tbsp butter

Steps:

1. Sauté shallot in butter until soft. Add wine and reduce by half.
2. Add stock, vinegar, and mint; simmer until thickened.

Strain and serve over lamb.

Growing Tip:

Chocolate mint thrives in pots (it's invasive in gardens!). Harvest leaves before flowering for the best flavour.

Preservation:

- Dry leaves for tea.
- Freeze chopped mint in oil or water cubes.
- Infuse vodka for homemade mint-chocolate liqueur.

Enjoy the decadent fusion of mint and cocoa! 🍃🍫

Our chocolate mint which varieties can be found here:

https://sturtonplants.co.uk/?s=chocolate+mint&post_type=product