

# Georgian Chocolate Wine



In the Georgian period chocolate was quite new in England and was a very expensive luxury afforded only by people with wealth and power. During this period drinking chocolate was mixed with water, wine, port or milk.

## Ingredients

To make 4 small cups:

128g dark chocolate, at least 80% cocoa solids

600ml ruby port or 500ml of sherry

30/40g caster sugar

14g rice or plain flour

The recipe is intended for adults as it contains alcohol.

Try this tasty  
recipe at  
home!

## Method

1. Pour the port or sherry into a saucepan.
  2. Break up the chocolate into small chunks and add to the saucepan.
  3. Add the sugar – alcohol goes bitter when it's heated so add sugar to taste.
  4. Whisk in the flour.
  5. Warm on low heat for 10 minutes, until small bubbles form around the edge. **Do not let it boil!**
  6. Take off the heat and give it a good whisk before pouring into cups.
- Enjoy!



This is a Georgian creamware holder and saucer made by the Castleford pottery Dunderdale between 1790-1800.

It's in the shape of a scallop shell and was used to hold a glass containing a hot drink. Maybe it once held a glass of Georgian chocolate wine.

## Why not...

Make a bottle of chocolate wine to give as a unique gift or put the ingredients in a decorated box with instructions so the recipients can make it themselves.

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