HEARTY & GROUNDING

Thick Hot Chocolate

PREP	COOK	SERVES
5 min	10 min	2 small cups

Vegetarian

Real hot chocolate made with dark chocolate, milk and a pinch of salt. Thick enough to coat a spoon.

Ingredients

- 400 ml whole milk
- 80 g good dark chocolate (at least 60% cocoa), finely chopped
- 1 tsp cocoa powder
- 1 tbsp sugar, or to taste
- A pinch of salt
- A pinch of ground cinnamon (optional)
- Whipped cream or marshmallows, to serve

Method

1. Warm the milk in a small pan until steaming, but do not let it boil.
2. Whisk in the cocoa powder, sugar and salt until smooth.
3. Add the chocolate and whisk over low heat for 2 to 3 minutes, until melted and thick.
4. Stir in the cinnamon if you like.
5. Pour into small cups and top with cream or marshmallows.

Cook's tip

Serve small portions, since it is rich. For a vegan version, use oat milk and dairy-free dark chocolate.