

# THE ULTIMATE HOT CHOCOLATE

Any hot chocolate aficionado knows that THE best hot chocolate was created at Angelina in Paris. It is a wildly decadent concoction made with 72% bittersweet chocolate that seems like you are drinking a melted candy bar. A little goes a long way and the quality of the chocolate is critical.



I've done a bit of research and I think I've gotten pretty close to their recipe. I like to serve it in espresso cups with a big dollop of whip cream. Enjoy!

**INGREDIENTS** (makes 4 small cups)

**FOR HOT CHOCOLATE**

2 $\frac{1}{4}$  cups whole milk

Vanilla bean – (or  $\frac{1}{2}$  teaspoon vanilla extract)

8 oz of chopped 70%-72% bittersweet chocolate (Valrhona is my preference)

1 teaspoon grated chocolate, for garnish

**FOR WHIPPED CREAM** (Optional)

1/2 cup heavy cream

$\frac{1}{2}$  teaspoon sugar

$\frac{1}{4}$  teaspoon vanilla extract

**PREPARATION**

**FOR HOT CHOCOLATE**

Pour the milk into a medium saucepan. Scrap the sides of the vanilla bean and add the scrapings and the bean to the pot. Turn the heat on to medium, and constantly stir to avoid having a skin form. Just before it boils, as bubbles start to form on the edges, turn off the heat. Remove the vanilla bean.

Chop chocolate so that the pieces are relatively the same size, about  $\frac{1}{2}$ -inch pieces.



Add the chocolate to the milk mixture and continue to whisk. Once the chocolate has melted, continue whisking until the ingredients are completely incorporated and the texture is creamy and velvety.

## FOR WHIPPED CREAM

In a separate bowl, combine cream, sugar, and vanilla extract. Using a hand mixer, whip until stiff peaks have formed.





## **TO SERVE**

Pour hot chocolate into espresso cups and serve with a dollop of whipped cream. Garnish with grated chocolate.