



Divine Drinking Chocolate

Source: The Cocoa Connoisseur Kitchen

Yield: 1 Serving

Ingredients:

3/4 c Heavy Cream
1/4 c Cocoa Powder (Valrhona Preferred)
1 tsp Mexican Vanilla Extract
1/4 tsp Ground Nutmeg
1/2 tsp Ground Cinnamon
2 tbs Sugar (Super Fine Baking Sugar Preferred)
Pinch of Salt

Preparation:

1. Heat Heavy Cream in a double-boiler over medium/low heat. Bring to a simmer, but do not boil.
2. Whisk in Cocoa Powder, Vanilla and Salt.
3. Add Nutmeg, Cinnamon and Sugar. Blend well.
4. Continue to stir mixture until smooth and hot.
5. Use a strainer when pouring the drinking chocolate mixture in to a mug. Garnish and serve.

Indulge & Enjoy