



Chocolat Chaud

Sourced from About.com, Debra Fioritto Weber

Servings: 4

Ingredients:

- 4-1/2 cups half-and-half or whole milk
- 4 oz. bittersweet chocolate, chopped finely
- 4 oz. semisweet chocolate, chopped finely
- 3 Tablespoons cocoa (Dutch-processed)
- 1 Tablespoon sugar
- 1 teaspoon vanilla extract
- optional: whipped cream and additional cocoa for sprinkling

Preparation:

1. Bring cream or milk to a simmer over med-high heat.
2. Remove from heat and stir in the chopped chocolates. Let stand 5 minutes until chocolate is melted.
3. In a small bowl, stir the cocoa and sugar together.
4. Whisk the sugar/cocoa mixture and vanilla into the milk until the mixture is frothy.

To Serve:

Spoon on a dollop of whipped cream and sprinkle with some cocoa. Serves 4. May be made ahead and reheated.

Indulge & Enjoy