



Hazelnut Hot Chocolate

Recipe from Pastry Chef Karen DeMasco of *Craft, Craftbar* and *Wichcraft* - New York, NY
Sourced from StarChefs of www.StarChefs.com

Yield: 8 Servings

Ingredients:

Hot chocolate base:

- 1 cup cream
- ¼ cup milk
- ¼ cup corn syrup
- 1 cup hazelnuts, ground and toasted dark
- 1 pound dark chocolate (Chef DeMasco prefers Valrhona or Scharffen Berger 1% - 71%)
- 1 teaspoon vanilla
- ½ teaspoon salt

Hazelnut milk:

- 1 quart milk
- ¼ cup sugar
- 1 cup hazelnuts, ground and toasted dark

Garnish:

- Cream, whipped to soft peaks
- Chopped toasted hazelnuts

Method:

For hot chocolate base:

In a small saucepan, bring cream, milk, corn syrup and nuts to a boil. Once the mixture has boiled, chill it over an ice bath and then strain out the nuts. Return the strained cream mixture to a saucepan and bring it to a boil again. Pour the hot cream over chocolate in thirds, mixing well before adding more. Add the vanilla and salt and allow the mixture to cool.

For hazelnut milk:

In a medium saucepan, bring the milk to a boil with the sugar and nuts. Allow to cool and strain out the hazelnuts.

To assemble and serve:

For one cup, steam 2 heaping Tablespoons of the chocolate base with 1 ½ cups hazelnut milk with an espresso machine, or heat them together in a small saucepan. Garnish with whipped cream and toasted hazelnuts.

"Indulge & Enjoy"