Hot Chocolate



Is there anything better for winter days than hot chocolate? At the beginning I want to point out that this is not chocolate milk, but hot chocolate. The difference is in the consistency, because hot chocolate milk is thinner than hot chocolate and hot chocolate is not as thick as chocolate pudding.

INGREDIENTS :

1 l of milk

2 packages of vanilla sugar

5 spoons of sugar (120 g)

A pinch of salt

50 g of cocoa (bitter cocoa for cakes)

200 g of cooking chocolate (chopped into pieces)

10 g of corn starch

FOR DECORATION :

cream (not obligatory)

Marshmallow mini (not obligatory)

PROCEDURE :

1 . Dissolve the cocoa and corn starch in 160 ml of milk, so that lumps disappear …

2 . Put all the other ingredients into a medium-sized pot and let the chocolate dissolve completely….

3 . when the chocolate dissolves and the milk boils, add the previously prepared cocoa paste while stirring constantly…

4 . stir constantly till it boils once again and go on stirring until all the lumps have disappeared (if there are any) ….

NOTES AND ADVICE :

1 . If the hot chocolate is not sweet enough, add more sugar into your cup.

2 . If there are lumps left in the hot chocolate, mix it well with a hand blender.

3 . For the perfect taste of hot chocolate, use high-quality chocolate and cocoa!!!

4 . The flavour always depends on a product you are going to use.



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