

PARISIAN CHOCOLAT CHAUD

SERVES 4

COOK TIME: 20 MINS

INGREDIENTS

1L whole milk

260g bittersweet or dark chocolate,
finely chopped

50g to 100g light brown sugar –
depending on how sweet you like it

METHOD

Heat the whole milk in a medium sauce pan over medium-low heat. Once very warm (not boiling) turn the heat off, and stir in the chopped chocolate. Stir continuously until the chocolate is completely melted.

Turn the heat back on to medium, and bring the hot chocolate to a slow simmer. Simmer for 3-4 minutes, and stir occasionally until you reach your desired thickness.

Turn the heat off and whisk in the brown sugar. Start with 1 tablespoon of sugar, taste, and add more if you like it a bit sweeter.

Pour the hot chocolate into individual cups

