

Mexican Hot Chocolate Chocolate

Ingredients (for 16 fl. Oz – 500 ml – 2 cups)

2 2/3 oz (approximately 80 g) Mexican chocolate; from tablets
(or 2 oz of 70% cocoa chocolate squares for baking)

1 cup water

1 cup hot milk (or hot water)

Optional add-ins: cinnamon, vanilla extract, annatto powder, etc.

Bring water to boil, add chocolate (photo top, left), and stir until fully dissolved. Incorporate milk (or water) and add-ins (photo top, centre), then transfer to a blender to process, or beat with an immersion blender (photo top, right), or by hand with a whisk or a *molinillo*, until very frothy:



Pour into a mug (or *jarrito*) and serve immediately:

