



Long Livo

Paris Hot Chocolate

Indulge in a silky, rich Paris Hot Chocolate—simple ingredients, elegant flavor, ideal for comforting moments.

10 min

Prep time

2

Servings

15 min

Cook time

Easy

Difficulty

25 min

Total time

French

Cuisine

Ingredients

Main Ingredients

- ☐ 2 tbsp unsweetened cocoa powder
- ☐ 2 cups whole milk
- ☐ 2 tbsp granulated sugar
- ☐ 1 tsp vanilla extract
- ☐ Pinch of sea salt
- ☐ Whipped cream for topping (optional)

Instructions

- 1 In a small saucepan, whisk together cocoa powder, sugar, and a splash of milk to form a smooth paste.
- 2 Gradually add the remaining milk, whisking continuously to prevent lumps.
- 3 Heat the mixture over medium-low heat, stirring until it gently simmers and thickens, about 5-7 minutes.
- 4 Remove from heat, stir in vanilla extract and a pinch of salt; pour into mugs.
- 5 Top with whipped cream and a dusting of cocoa, then enjoy while steaming.

Nutrition per serving

210 kcal

Calories

6 g

Protein

28 g

Carbs

8 g

Fat

Tips & notes

- For a richer texture, use half-and-half instead of whole milk.
- If you prefer a less sweet drink, reduce the sugar or use a sugar substitute.
- A dash of espresso powder can deepen the chocolate flavor.