



Long Livo

Rich Creamy Hot Chocolate

5 min

Prep time

2

Servings

10 min

Cook time

Easy

Difficulty

15 min

Total time

American

Cuisine

Ingredients

Base

- ☐ 2 cups whole milk
- ☐ 2 tbsp unsweetened cocoa powder
- ☐ 100 g dark chocolate (70% cacao), finely chopped
- ☐ 2 tbsp granulated sugar

- ☐ 1 tsp vanilla extract

- ☐ A pinch of sea salt

Optional Toppings

- ☐ Whipped cream
- ☐ Marshmallows
- ☐ Cinnamon sprinkle

Instructions

- 1** In a small saucepan, combine cocoa powder, sugar, and a splash of milk; whisk until smooth, creating a paste.
- 2** Add the remaining milk gradually, stirring continuously over medium-low heat.
- 3** When the mixture is warm, add the chopped dark chocolate, stirring until fully melted and the drink is glossy.
- 4** Remove from heat, stir in vanilla extract and sea salt. Taste and adjust sweetness if needed.
- 5** Pour into pre-warmed mugs, top with whipped cream or marshmallows if desired.
- 6** Sip slowly, letting the steam bring out the cocoa aroma.

Nutrition per serving

250 kcal

Calories

6 g

Protein

28 g

Carbs

12 g

Fat

Tips & notes

- Do not let the milk boil; it will change the flavor.
- For extra silkiness, strain the drink before serving.
- A tiny dash of espresso powder can deepen the chocolate notes.