



Long Livo

Spanish Hot Chocolate – Rich Cozy Drink

10 min

Prep time

4

Servings

15 min

Cook time

Easy

Difficulty

25 min

Total time

Spanish

Cuisine

Ingredients

Main Ingredients

- ☐ 2 cups whole milk
- ☐ 100g dark chocolate (70% cacao), finely grated
- ☐ 1 cinnamon stick
- ☐ 2 tbsp granulated sugar
- ☐ Pinch of sea salt
- ☐ 1 tsp vanilla extract

Instructions

- 1 Warm the milk in a saucepan over medium-low heat; add the cinnamon stick and sea salt, letting it simmer gently for 3-4 minutes.
- 2 Remove the cinnamon stick, then stir in the sugar until fully dissolved.
- 3 Add the grated chocolate a little at a time, whisking continuously to create a smooth, glossy mixture.
- 4 Once the chocolate has melted completely, remove from heat and stir in the vanilla extract.
- 5 Pour into pre-warmed mugs, optionally garnish with a dusting of cocoa powder or a swirl of whipped cream.

Nutrition per serving

210 kcal

Calories

4 g

Protein

22 g

Carbs

12 g

Fat

Tips & notes

- Keep the heat low after adding chocolate; high heat can cause the mixture to seize.
- If the drink becomes too thick, whisk in a splash more milk to reach your desired consistency.
- For a richer flavor, steep the cinnamon stick for a few extra minutes before removing.