



Creamy Hot Chocolate

From the recipe file of Robert Hammond, the Kitchen at Honeyman Creek Farm

Yield: 4 to 6 servings

½ cup sugar (more or less depending on taste)
½ cup water
¼ cup Dutch process cocoa, sifted
2 ounces unsweetened baking chocolate, chopped
2 ounces bittersweet chocolate, chopped
4 cups whole milk

Combine the sugar and water in a small saucepan and bring to a boil while stirring.

Whisk in the cocoa, unsweetened chocolate and bittersweet chocolate, stirring until the chocolate has melted and the mixture is smooth.

Heat the milk in a medium saucepan, stirring constantly, until it begins to steam. Whisk in the chocolate mixture, whisking until the chocolate is smooth and frothy. Garnish with whipped cream or marshmallows and serve.

Chef's note:

For a thicker and richer beverage, use half the amount of milk. Serve in demitasse cups.