

LIQUID TRUFFLE HOT CHOCOLATE

INGREDIENTS

Hot Chocolate

- 12 ounce best-quality bittersweet chocolate, finely chopped
- 1/8 tsp. kosher salt
- 1-1/3 cup heavy cream (do not substitute)
- 3 cups half and half
- 4 tsp. vanilla (optional)

Garnish

- Lightly sweetened whipped cream
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PREPARATION

Hot chocolate: Combine chopped chocolate and salt in a large heatproof bowl. Heat heavy cream, half and half and vanilla in saucepan over medium heat until mixture is very hot. Once you see tiny bubbles forming around the edges, remove pot from heat. Gradually add cream mixture to the first bowl while scraping sides and whisking constantly to melt the chocolate. Garnish with whipped cream and serve immediately.

Side note: Consistency of hot chocolate will be thick; if thinner consistency is preferred, add more half and half.

Serves 8.

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