

Liquid Decadance Hot Chocolate



Prep Time: 10 mins | **Cook Time:** 15 mins | **Servings:** 1 serving | **Difficulty:** Easy

Ingredients:

- The Spice Mix:
- 1 teaspoon all spice
- 1 teaspoon ground cardamom
- 1 teaspoon ground cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon ground cloves
- 1/2 teaspoon ground New Mexican chilies
- The Hot Chocolate:
- 1 quart whole milk
- 5 ounces bittersweet chocolate, chopped
- 5 ounces semi sweet chocolate, chopped
- 2 pinches kosher salt
- 1 teaspoon vanilla
- 1/4 teaspoon Starbucks Via instant coffee
- 2 teaspoons spice mixture

Directions:

In a small jar, mix the spices of the Spice Mix.

In a heavy bottomed sauce pan, heat the milk and salt to between 150-160 degrees. Don't let it scald, which it will do at about 165 degrees, so watch it and turn off the heat when it's hot enough.

Off the heat, add the chopped chocolate and whisk for a minute. Use a spatula to make sure no chocolate gets stuck in the corners. Whisk in the vanilla and the spice mix. Let this sit for about five minutes, then whisk again. The texture should start to become velvety at this point. If you need to heat it back up a bit at this point, use a low heat and stir often. Do not let it scald or scorch.

Taste for spice and balance. I like a little more cardamom for that lovely floral essence, and if I'm feeling naughty, I add an extra dash of the New Mexican chilies!

Serve in demitasse cups with a dollop of sweetened whipped cream. Trust me when I tell you that's plenty~this stuff is

like a molten truffle!

Store leftovers in the fridge back in the quart milk container and heat it up a cup at a time, or add some to your coffee or espresso in the morning. The spice mix should make about two batches, so store the rest of the spice mix for next time. Once you have this liquid decadence, it won't be long before you're ready for more!

Notes:

I like Callebaut chocolates for this because it's a good quality chocolate that you can find in bulk in many stores. In New York City, Fairway carries it in big chunks of the huge bulk bars, and also in a handy calet (chip) form, which means NO CHOPPING! I've also seen it at Whole Foods, as well as some larger grocery stores and baking supply stores around the country. There are also great online resources for bulk goods, including spices. When I'm in Ohio, we go to the Ashery Store, an Amish bulk foods store, but online, www.penderys.com is a great source.