



## *Mexican Hot Chocolate (Taza de Chocolate)*

### INGREDIENTS

- 2.7 oz package any flavor Taza Chocolate Mexicano --- OR sub any good quality dark (70%+) chocolate, + 1 tsp cinnamon + ¼ tsp chili powder ---
- 2 cups milk, soy milk, almond milk, or water
- pinch of fine sea salt (about 1/8 tsp)

### INSTRUCTIONS

1. Roughly chop or grate the chocolate and set aside.
2. Heat two cups of milk or water in a small saucepan over medium heat to just below a simmer
3. Remove the milk from heat and add a pinch of salt.
4. Slowly mix in the chocolate, stirring frequently until dissolved.
5. When the chocolate is dissolved, return the mixture to the stove and re-warm over low heat.
6. While the chocolate is warming, use a whisk or molinillo to froth the chocolate.
7. When the chocolate is hot and frothy, remove from heat and serve.