

### **Recipe – Spiked Italian Hot Chocolate**

- 3 cups milk
- 12 ounces dark chocolate (chips and a chopped bar)
- 6 tbsp of sugar
- 6 tbsp of unsweetened cocoa powder
- 3 tps of cornstarch
- 3 oranges, zested
- $\frac{1}{2}$  cup of European dessert liqueur (Amaretto, Frangelico, Nocino, Grand Marnier, etc)

### **Italian Hot Chocolate Directions**

- Zest the 3 oranges onto a plate. Set aside.
- Whisk just  $\frac{3}{4}$  cup of the milk with all the cornstarch and orange zest—until you see no lumps. (We'll use the rest of the milk later on).
- Sift in a separate mixing bowl the sugar and cocoa powder.
- Pour the milk/cornstarch/zest mixture into a saucepan. Warm over medium until bubbles and steam form in the liquid.
- Mix in the sugar-cocoa blend with a whisk, stirring constantly. Heat for another 2-3 minutes, mixing always.
- Pour in the rest of your milk. Cook for another 2-3 minutes—until it heats up another to steam. Then, add in the dark chocolate—whisking constantly for another 4-5 minutes until it thickens and no solid bits of chocolate remain.
- Turn off the heat, stir in the liqueur, and ladle into mugs—serving with either a spoon or a crisp biscotti.

### **Chef Chris Atwood's Note:**

*Hot chocolate in Italian is called "ciocolatta calda"—it's a thicker, creamier, darker take on American-style hot cocoa. Typically, "ciocolatta" is eaten with a spoon or used to dunk a crisp biscotti in.*

*My adult version gets a jolt from the addition of European liqueurs. I typically go with a nut or orange liqueur that will heighten the earthy flavors of dark chocolate.*

*Be sure to eat it while hot as the hot chocolate thickens further, as it cools!*





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