

RECIPE

# Italian Hot Chocolate



Ready in **20 minutes**

Serves **1 teacup**

## Ingredients

- $\frac{3}{4}$  c milk (I use whole milk for a creamier texture)
- 1 tsp sugar (add more for a sweeter drink, this is not very sweet)
- 1tbs cocoa powder
- $\frac{1}{4}$  tsp corn starch (or arrowroot powder)
- 0.5 oz dark or semi-sweet chocolate

## Preparation

- In a small saucepan warm milk and sugar on medium-high.
- While milk is heating combine cornstarch, cocoa powder, and 1 tablespoon in a small bowl until smooth (DO NOT skip this STEP or your drink will be very chunky.)
- Add cocoa mixture to the milk and wait for it to boil.
- Remove from heat and add chocolate allow to melt and serve with whipped cream or alone.