

Chef Cultures LLC

Champurrado – Mexican Hot Chocolate

Ingredients:

- 8 cups Cherry Valley cream sold at [21 Acres Market](#)
- 1 cup [Masienda](#) masa harina
- 1 cone piloncillo or 2/3 cup brown sugar
- 2 cinnamon sticks
- 6 ounces [K'UL Pezzo](#) semisweet chocolate sold at 21 Acres Market



Directions:

1. Whisk masa harina into warm liquid until smooth.
2. Add piloncillo, cinnamon, and chocolate.
3. Simmer 10–15 min, whisking until thickened.

Chef Ron's Notes:

- Adjust thickness by adding more liquid.
- For a bit of spice add some ground cayenne pepper
- For dairy free options you can use a variety of nut milks in place of milk or cream

