

**PREP RECIPE**

**Hot Chocolate**

**Origin: Chef Brett**

**Date: December '18**

Ingredient:	Quantity		Method:
		Half Batch	
Dutch Cocoa Powder, Unsweetened		1/3 cup	<p>1. Combine the sugar, cocoa powder and salt in a saucepan. Add the water. Place over medium-high heat and whisk to dissolve any lumps.</p> <p>2. Heat until mixture comes to a simmer, whisking every 30 seconds or so. Simmer for two minutes.</p> <p>3. Pour in milk and return to a simmer. Turn off heat and add vanilla, chocolate chips and mascarpone. Whisk well.</p> <p>4. Divide into mugs and enjoy!</p> <p>Chef's note: Careful not to burn the cocoa mixture or scorch the milk. It will lead to a very unpleasant taste. Add marshmallows and whipped cream on top as desired.</p> <p>Adult Additions: 1 fl oz</p> <ul style="list-style-type: none"> <li>- Vanilla Vodka</li> <li>- Kahlua</li> <li>- Peppermint Schapps</li> <li>- Amaretto</li> <li>- Frangelico</li> </ul>
Sugar, Granulated		1/2 cup	
Kosher Salt		pinch	
Water, Filtered		1/3 cup	
Whole Milk		3 1/2 cups	
Vanilla Extract		1 tsp	
Chocolate Chips, Semi-sweet		3 tbl	
Mascarpone		1/4 cup	
Mini Marshmallows		as needed	
Whipped Cream, Homemade or Store-bought		as needed	
<b>Adult Hot Chocolate</b>			
Woodford's Bourbon		1 fl oz	
Toasted Hazelnut Whipped Cream		2 fl oz	
<b>Yield:</b>		<b>5cups</b>	<b>Shelf Life: 5 Days</b>