

Classic Hot Chocolate Recipe

Ingredients:

½ cup water
60g of any of the following types of chocolate:
55% dark Devonport Chocolate,
70% dark Devonport Chocolate or
34 % milk Devonport Chocolate.
1 teaspoon sugar(optional)
Warmed milk (optional)



Pour the water into a medium sized saucepan and place over medium heat. As soon as the water is nearly boiling add chocolate and begin whisking until the chocolate is smooth and completely melted. If you have a hand held whisk this will fluff it up further.

Pour the hot chocolate into a mug or cup and serve with the sugar and warmed milk on the side if desired. I find I don't need to add anything to the chocolate water mixture at all .

Variations:

Stir with cinnamon stick.

Serve marshmallows on the side instead of sugar

Sprinkle a small pinch of cinnamon and nutmeg for a spicy aroma

Mix in a small pinch of chilli powder for a lingering extra warmth

Add a nip of your favourite spirit or liqueur. Rum, brandy, whiskey, Kahlua, Cointreau, Grand Marnier, Baileys, Amaretto, Chocolate, mint are all absolutely grand!

Food intolerances:

Gluten free

All our chocolate is gluten free, and any of the variations above are free of gluten except whiskey and marshmallows. However, check the marshmallow ingredient label – it may be fine.

Dairy free

Use the dark chocolate, all the variations will be dairy free, again check the marshmallow ingredient label.

Egg free

Avoid the marshmallow, all the chocolate is egg free.

Nut free

The chocolate is all free of nuts.

