

Choco Fever Dream

French Hot Chocolate – Rich & Creamy

10 min Prep time	**15 min** Cook time	**25 min** Total time
2 Servings	**Easy** Difficulty	**French** Cuisine

Ingredients

Main Ingredients

- [ ] 2 tbsp high-quality dark cocoa powder
- [ ] 2 tbsp granulated sugar
- [ ] 2 cups whole milk
- [ ] 1 tsp vanilla extract
- [ ] Pinch of sea salt
- [ ] Optional: whipped cream for topping

Instructions

1. In a small bowl, whisk together cocoa powder, sugar, and sea salt.
2. In a saucepan, gently warm the milk over medium-low heat until just steaming.
3. Gradually whisk the cocoa mixture into the warm milk, stirring continuously to form a smooth, glossy blend.
4. Add vanilla extract, continue stirring for another minute, then remove from heat.
5. Pour into mugs, top with whipped cream if desired, and enjoy the comforting aroma.

Nutrition per serving

210 kcal	6 g	30 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra richness, use half milk and half heavy cream.
- If you like a thicker texture, simmer a minute longer while stirring.
- Serve immediately; the flavor is best when hot and aromatic.