

Choco Fever Dream

Paris Hot Chocolate

Indulge in a silky, rich Paris Hot Chocolate—simple ingredients, elegant flavor, ideal for comforting moments.

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

Ingredients

Main Ingredients

- [ ] 2 tbsp unsweetened cocoa powder
- [ ] 2 cups whole milk
- [ ] 2 tbsp granulated sugar
- [ ] 1 tsp vanilla extract
- [ ] Pinch of sea salt
- [ ] Whipped cream for topping (optional)

Instructions

1. In a small saucepan, whisk together cocoa powder, sugar, and a splash of milk to form a smooth paste.
2. Gradually add the remaining milk, whisking continuously to prevent lumps.
3. Heat the mixture over medium-low heat, stirring until it gently simmers and thickens, about 5-7 minutes.
4. Remove from heat, stir in vanilla extract and a pinch of salt; pour into mugs.
5. Top with whipped cream and a dusting of cocoa, then enjoy while steaming.

Nutrition per serving

210 kcal	6 g	28 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a richer texture, use half-and-half instead of whole milk.
- If you prefer a less sweet drink, reduce the sugar or use a sugar substitute.
- A dash of espresso powder can deepen the chocolate flavor.