

Choco Fever Dream

Spanish Hot Chocolate – Rich Cozy Drink

10 min Prep time	**15 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**Spanish** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups whole milk
- [ ] 100g dark chocolate (70% cacao), finely grated
- [ ] 1 cinnamon stick
- [ ] 2 tbsp granulated sugar
- [ ] Pinch of sea salt
- [ ] 1 tsp vanilla extract

Instructions

1. Warm the milk in a saucepan over medium-low heat; add the cinnamon stick and sea salt, letting it simmer gently for 3-4 minutes.
2. Remove the cinnamon stick, then stir in the sugar until fully dissolved.
3. Add the grated chocolate a little at a time, whisking continuously to create a smooth, glossy mixture.
4. Once the chocolate has melted completely, remove from heat and stir in the vanilla extract.
5. Pour into pre-warmed mugs, optionally garnish with a dusting of cocoa powder or a swirl of whipped cream.

Nutrition per serving

210 kcal	4 g	22 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- Keep the heat low after adding chocolate; high heat can cause the mixture to seize.
- If the drink becomes too thick, whisk in a splash more milk to reach your desired consistency.
- For a richer flavor, steep the cinnamon stick for a few extra minutes before removing.