HOT COCONUT CHOCOLATE

Who doesn't love a hot drink to warm up on these cold and rainy days? And there is nothing better than sit down with a cup of sweet and velvety chocolate. I think I only make hot chocolate before Christmas, which is why I really enjoy making and drinking it. I think hot drinks put us in a more relaxed mood on days when it's dark, rainy, and cold.

I prepare hot chocolate in several ways. From cream or from vegetable milks, depending in which mood I am. It is very variable recipe, for example you can add different spices. The basis is to use high-quality chocolate. I love dark one, so I use min. 70 %, but feel free to use the one you like. This time I used coconut milk for preparation and whipped cream, mini marshmallows, and chocolate hazelnut cream for decoration.

INGREDIENTS

(Makes 3 – 4 servings)

200 g dark or milk chocolate
800 ml coconut milk (plant or canned)
3 tablespoons of cocoa powder
3 tablespoons of sugar

For serving:
whipped cream
marshmallows
Nutella or chocolate hazelnut cream

INSTRUCTIONS

1. Cut the chocolate into small pieces.
2. Pour coconut milk into a non-stick saucepan, add sugar and cocoa. Bring to a boil, reduce to medium heat, add chopped chocolate. Stir until all the chocolate has melted.
3. Pour into cups. Decorate with whipped cream, marshmallows, and finally cover the whipped cream with hazelnut cream - if the cream is thicker, warm it up a little or mix it directly into the hot chocolate.