

Chocolat Chaud

- 500 ml whole milk
- 130 g fine bittersweet chocolate, finely chopped
- 3 g pure vanilla extract
- Pinch of sea salt
- 15 g light brown sugar
- Homemade whipped cream

In a medium saucepan heat the milk over medium heat until steaming – but not boiling.

Remove from heat and whisk in the chopped chocolate until it's completely smooth. Whisk in the vanilla extract and sea salt. Return the saucepan to medium heat and simmer for 3-4 minutes, whisking occasionally, until silky and thickened. For a sweeter finish, whisk in brown sugar until dissolved.

Pour into cups and serve with fresh whipped cream.