

The Maidstone Arms' Hot Chocolate

Years ago, my friend Julie and mother of Princess aged 16 clipped this recipe out of "The Oregonian" newspaper. Julie remembers reading that this hot chocolate is served at a nice hotel, and from the title it might be The Maidstone in east Hampton. If you have details please let us know.

8 ounces of high-quality semisweet chocolate, finely chopped
1/2 cup water
1/4 cup light or dark corn syrup
1/4 cup granulated sugar
2 tablespoons butter, softened
6 to 8 cups milk (or half & half or, what the heck, whipping cream)

Place chopped chocolate in a heatproof bowl. In a heavy saucepan over medium heat, combine water, corn syrup and sugar. Bring just to a boil and pour immediately over chocolate. Whisk until chocolate is melted and completely integrated, then whisk in butter. (At this point, the mixture can be refrigerated for up to a month.)

Place chocolate mixture and milk in a heavy saucepan over medium heat. Whisk constantly until very hot but not boiling. If desired, top with whipped cream and a dusting of cocoa powder. Serve immediately.

For individual serving, stir 2 heaping tablespoons of the chocolate base into 1 cup milk, or to taste.

Julie's Notes:

I usually use Guittard semi-sweet chocolate chips and grind them up in the food processor so they melt easily.

I use more like 1 heaping tablespoon for an individual serving and even less for Adelia.

Laura's Notes:

For the kiddos, I like to use low-fat milk, part milk chocolate, a tablespoon of cocoa powder and a little bit more corn syrup. Oh and I grind the chocolate in a food processor because I'm lazy.

The Maidstone Arms' Hot Chocolate might be from the Maidstone Hotel in East Hampton. www.cookingphotographer.com