

Belgian Hot Chocolate

Ingredients

- **4 cups** whole milk, half and half, or combination of $\frac{1}{4}$ cup cream and $3\frac{3}{4}$ cups lower-fat milk
- **8 oz (230 g)** semi-sweet chocolate, chopped
- **4 oz (115 g)** milk chocolate, chopped
- **pinch** of salt
- $\frac{1}{2}$ **teaspoon** cinnamon



Instructions

1. Chop your chocolate.
2. Combine chocolate with 2 cups of the milk in a medium saucepan over medium heat. Whisk until the chocolate melts.
3. Add the rest of the milk, the salt, and the cinnamon. Whisk until smooth. If you have trouble getting it smooth, use a hand blender or milk frother.
4. Enjoy! What you don't drink now, save for later—it'll thicken up and get even richer (which is saying something) as it sits. Reheat gently over the stove or for very short intervals in the microwave.