

SPICY MEXICAN HOT CHOCOLATE

Ingredients:

Difficulty: Easy

(serves 4 people)

(in this recipe, 1 cup = 2.4 dl)

For hot chocolate:

4 tbsp / 30 gr. masa haring (I bought this from Ruohonjuuri. It is dough flour made from maize, and it's not corn flour. To understand the difference, this article may be helpful:

http://joepastry.com/2010/what_s_the_difference_between_corn_meal_/)

6 tbsp / 60 gr. muscavado sugar

2 tbsp / 10 gr. cocoa powder

1/8 tsp cayenne pepper (or dried chipotle powder, if you find)

1/8 tsp salt

2 cups / 4 dl + 5 tbsp + 1 tsp water (in room temperature)

2 cups / 4 dl + 5 tbsp + 1 tsp milk (I used lactose-free "kevyt maito", that is light milk)

120 gr. dark chocolate (try to use at least 70% chocolate)

20 gr. cinnamon stick (about 3-4 sticks)

For whipped cream:

1/2 cup + 5 tbsp + 1 tsp / 2 dl. heavy cream (kuohukerma in Finnish)

2 tbsp powdered sugar

1 tsp vanilla extract

For garnishing:

Chocolate sauce or melted chocolate

Cinnamon sticks

Shaved chocolate etc..

INSTRUCTIONS:

1. Inside a pan, put all the ingredients for hot chocolate and whisk a little.
2. Put the pan on medium high heat and constantly stirring, let it boil. Once boiled continue whisking on medium heat, until it is in desired thickness. Set aside to cool just for a few minutes.
3. While hot chocolate is cooling in the pan, make your whipped cream: Put all the ingredients in a mixing bowl and whisk until you get soft peaks.
4. Divide the hot chocolate between mugs or glasses. Top with whipped cream and garnish with melted chocolate and cinnamon sticks. You can also use shaved chocolate or anything else you want. Enjoy! Hyvää ystävänpäivää! Happy Friend's Day!