



## INGREDIENTS

3 CUPS WHOLE MILK  
1 TSP VANILLA EXTRACT  
1/4 CUP WHITE SUGAR

4 OZ BITTERSWEET BAKING CHOCOLATE (BAR)  
2 TBSP UNSWEETENED COCOA POWDER  
PINCH OF SALT

## DIRECTIONS

- CHOP THE CHOCOLATE BAR INTO SMALL PIECES.
- HEAT UP MILK IN A SAUCE POT, OVER MEDIUM HEAT, UNTIL HOT BUT NOT SIMMERING WHISK IN THE COCOA POWDER AND ADD CHOCOLATE, SUGAR AND PINCH OF SALT.
- SLOWLY CONTINUE WHISKING AS CHOCOLATE MELTS AND INCORPORATES INTO MILK WHEN MILK STARTS TO SIMMER, LOWER THE HEAT AND CONTINUE TO COOK FOR A FEW MINUTES, WHISKING FROM TIME TO TIME.
- REMOVE FROM THE HEAT AND STIR IN THE VANILLA. POUR INTO MUGS AND SERVE IMMEDIATELY.