

MEXICAN HOT CHOCOLATE



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Savour a warm blend of rich hot chocolate with a hint of spice for a creamy, decadent treat.

Ingredients

- 4 cups (1L) whole or 2% milk
- ¼ cup (60 mL) cocoa powder
- 1 tsp (5 mL) ground cinnamon
- ¼ tsp (1.25 mL) cayenne pepper or chili powder
- ¼ cup (60 mL) dark brown sugar
- 1 tsp (5 mL) vanilla extract
- 3 oz (85 g) bittersweet chocolate, roughly chopped (70% cocoa)

Optional toppings: whipped cream, mini marshmallows, chocolate shavings and a cinnamon stick.

Preparation

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1. In a medium saucepan over medium heat, combine the milk, cocoa powder, ground cinnamon, and the cayenne or chili powder. Whisk until fully incorporated.
2. Add the dark brown sugar and the vanilla extract. -Whisk the ingredients together until blended.
3. Add the bittersweet chocolate. Heat until the chocolate is fully melted and the mixture is hot, but not boiling.
4. If you have a molinillo, use it to froth the mixture for a delightful texture; otherwise, a regular whisk or hand blender will work just fine.
5. Once fully blended and smooth, remove from heat.
6. Pour the hot chocolate into your favourite mug, then garnish with your favourite toppings and enjoy!

What is a Molinillo?

A molinillo is a traditional Mexican whisk made from wood, typically shaped like a spindle with a handle and a round, perforated top. It's designed for frothing hot beverages, especially Mexican hot chocolate, creating a creamy and airy texture.

Yield: 4 servings