



Starry Hot Chocolate

Ingredients:



10 minutes

- 500 ml plant-based or regular milk
- 2 tbsp unsweetened cocoa powder
- 1 square of dark chocolate, broken into pieces
- A pinch of cinnamon and vanilla (powder or extract)
- Whipped cream and golden sugar crystals for topping

Instructions:

1. Pour the milk into a saucepan and heat gently over low heat without boiling.
2. Add the sifted cocoa powder, dark chocolate pieces, cinnamon, and vanilla.
3. Whisk gently and continuously until the chocolate fully melts and the texture becomes smooth and creamy, about 3-4 minutes.
4. Let simmer for another 1-2 minutes, stirring regularly to deepen the flavor.
5. Pour the hot chocolate into two large mugs.
6. Top each mug with a tablespoon of whipped cream.
7. Sprinkle generously with golden sugar crystals for a touch of sparkle and crunch.

Recipe by Plumes des Étoiles

