



MAGIC HOT CHOCOLATE FROM GUATEMALA



For 4 people

INGREDIENTS

100 g dark chocolate (70% cocoa)
600 ml milk
1 vanilla pod
A pinch of salt
Two pinches of allspice, ginger
and cinnamon powder
2 drops of rum aroma or arrak
aroma
1 – 2 tbsp of dark rum
1 – 2 small dried chili peppers
(hot)
100 g of whipped cream

METHOD

Using a knife or vegetable peeler, slice off a few shavings of chocolate for decorating the hot chocolate later and set aside.

Break up the rest of the chocolate. Grind the dried chilies into a fine powder with a pestle and mortar. Remove the seeds from the vanilla pod, then add the seeds and the pod to the milk and bring to the boil.

Leave to cool for a little, then add the chocolate pieces and let them melt slowly. Add all the other spices, then the chili powder and rum to taste. Stir well. Now remove the vanilla pod.

Warm up again, then pour into mugs or glasses, add a good dollop of whipped cream, and top with a bit of chili powder and the chocolate shavings.