

1 min read

# Thick And Creamy Hot Chocolate



A tall mug of thick, creamy hot chocolate feels like a warm hug in winters. It comes together in just a few minutes and is incredibly easy and delicious. Let's see how to make it.





Servings : 3

Ingredients :

For hot chocolate :

- Milk - 500ml
- Heavy cream - 160ml
- Cocoa powder - 3 tbsp
- Sugar - 3-4 tbsp
- Dark chocolate - 100g

For whipped cream :

- Heavy cream - 50ml
- Icing sugar - 2tsp

Instructions :

1. Chop the dark chocolate roughly.
2. Add the milk, cream, cocoa powder and sugar to a saucepan and place it over medium-high heat. Whisk continuously to get rid of the cocoa lumps. Let the mixture come to a simmer.
3. Add in the chopped chocolate and keep whisking so that the chocolate melts and doesn't burn.
4. Once the chocolate is melted completely and the mixture looks a bit thick, pour it into some mugs.
5. Whip the heavy cream with the sugar until it reaches soft peaks. Spoon the whipped cream generously on top of the hot chocolate and dust some cocoa powder. This part is optional but highly recommended.  
Serve hot and ENJOY!