**Rich & Creamy Hot Chocolate**

**Ingredients**

* 500 millilitres whole milk
* 50 grams dark chocolate (at least 70% cocoa solids), finely chopped
* 25 grams cocoa powder, unsweetened
* 25 grams caster sugar (or to taste)
* 1 millilitre (a pinch) of salt
* Optional: 1/4 teaspoon vanilla extract, whipped cream for topping

**Preparation time**

* Active time: 10 minutes
* Inactive time: 0 minutes

**Utensils needed**

* Small saucepan
* Whisk
* Mugs for serving

**Preparation instructions**

1. Pour the milk into the small saucepan. Add the cocoa powder, sugar, and salt.
2. Heat the mixture over a medium-low heat, whisking constantly until the cocoa powder and sugar have completely dissolved and the milk is hot and steaming. Do not let the mixture boil.
3. Remove the saucepan from the heat. Add the finely chopped dark chocolate to the hot milk.
4. Let it sit for one minute to allow the chocolate to melt, then whisk vigorously until the mixture is smooth, glossy, and slightly thickened.
5. If using, stir in the vanilla extract.
6. Pour the hot chocolate into mugs and serve immediately, with whipped cream on top if desired.

**Number of servings**

* 2 servings

**Nutritional information (per serving)**

* Calories: Approximately 350 kcal
* Fat: 20g
* Carbohydrates: 30g
* Protein: 10g
* Sugar: 25g

*(Note: Nutritional information is an estimate and can vary based on the specific type of milk and chocolate used. Topping with whipped cream will increase these values.)*

**Allergen information**

* Contains: **Milk**.
* May contain: **Soya** (check the dark chocolate ingredients for soy lecithin). Some dark chocolate may also have warnings for potential cross-contamination with **nuts** or **gluten**.