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Mexican Hot Chocolate

Our Mexican Hot Chocolate recipe combines the smooth and creamy texture of Carnation Hot Chocolate with a subtle kick of cayenne pepper and the comforting warmth of cinnamon. Whether you're seeking a cozy treat on a chilly evening or looking to add a touch of excitement to your hot chocolate routine, our Mexican Hot Chocolate recipe is the perfect choice. Grab your favorite mug and prepare to savour every sip.

Prep time: 5 mins.

Cook time: 0 mins.

Total time: 9 mins.

Servings: 1

Skill level: Easy

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What you need

INGREDIENTS

5tsp Carnation Hot Chocolate

1 pinch teaspoon cinnamon

1 pinch Cayenne Pepper

Cinnamon Stick

100ml hot water

How to prepare

INSTRUCTIONS

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TIPS

Tip

Start by pouring 100ml of hot water into a vessel big enough for frothing. Make sure the water is hot to properly dissolve the ingredients.

2

Add the Carnation Hot Chocolate to the hot water.

3

Then, sprinkle in the cinnamon and cayenne pepper. These spices will add a delightful twist to your hot chocolate.

4

Use a hand frother to froth the beverage. This will create a creamy and frothy texture, enhancing the overall experience.

5

If you don't have a hand frother you can use a shaker or jar.

Pour the frothed hot chocolate into your serving mug. Make sure to leave some space at the top for the toppings.

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Cozy up with your delicious mug of spiced hot chocolate and take a moment to unwind and enjoy.