

Hot Chocoholic Chocolate with Chili

10–15 Min

Preparation

1. Coarsely grate or chop the chocolate, then heat with half of the milk while stirring until everything is dissolved. Gradually add the rest of the milk and heat up until hot.
2. Add the cacao powder, 2 tablespoons of Cacao Kiss and Chili with Sea Salt.
3. Whip the cream until stiff and add to a piping bag with a large star-shaped nozzle.
4. Divide the hot chocolate into 4 large glasses, top each one with a generous amount of whipped cream and garnish with freshly ground Cacao Kiss.

Ingredients 4 Portions

= Kotányi Produkte

200 g	Dark chocolate
1 l	Milk
250 ml	Whipping cream
3 tbsp.	Cocoa powder
3 tbsp.	
1 tsp.	Chili Powder