



# CHOCOLAT CHAUD

## (FRENCH HOT CHOCOLATE)



Harney Destinations: Paris

### Ingredients:

6 oz. premium chocolate (semisweet,  
chopped ~ or use dark or white chocolate,  
if you prefer, for a twist on the classic)  
¼ C hot water  
3 tbsp steeped Harney Chocolate Tea or  
Decaf Chocolate Tea, hot  
3 C hot milk  
Sugar to taste  
Garnish: whipped cream, chocolate curls

### Directions:

1. Using a double boiler or a heat-safe glass bowl over simmering water, melt the chopped chocolate into ¼ cup of the water.
2. Stir in the 3 tablespoons hot Chocolate Tea and milk until the chocolate mixture is smooth.
3. Pour the hot chocolate into cups and add sugar as desired.
4. Garnish each cup with a spoonful of whipped cream and a few chocolate curls.
5. Enjoy and be merry!