

Blue Talon Bistro
PARISIAN HOT CHOCOLATE®
by Chef David Everett
(serves 8 - 12)

Ingredients

1 cup	Milk Chocolate Baking Coins
1 cup	Cocoa Powder
1 cup	Granulated Sugar
2 qt.	Heavy Cream

Directions

Over low heat or double boiler warm the cream and sugar together until completely dissolved.

Remove from heat. Add cocoa powder and chocolate coins and mix with a large whisk until well incorporated. Strain and serve.

NOTE: you may refrigerate the chocolate mix for up to a week, warming slowly before serving.

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