



# Mexican Hot Chocolate

2 Cups Full Cream Milk

1 tbs Brown Sugar

12g Bitter Sweet Chocolate or Lindt chopped

½ tsp Vanilla Extract

A Pinch of Ground Cinnamon

A Pinch of Cayenne pepper

1 Cinnamon Stick for Garnish Method

Place Milk + Sugar into a saucepan and bring to simmer then take of heat. Stir in Chopped Chocolate, Vanilla Extract, Cinnamon and Cayenne Pepper.

Reheat hot Chocolate on low heat until it simmers. Strain and pour into cups and stir with Cinnamon Stick...  
Enjoy