



# Blue Willow Kitchen

## Patisserie-Style Chocolat Chaud

### Ingredients:

1 4-ounce bar of bittersweet chocolate, chopped  
1 3-ounce bar of milk chocolate, chopped  
1/2 cup boiling water  
1 T. sugar  
3/4 cup whole milk  
1/4 cup heavy cream

### Directions:

1. In a one-quart glass measuring cup, place the chopped chocolates and sugar. Cover with the boiling water and let it sit for a minute or two.
2. While chocolate is steeping, heat milk in a small saucepan until scalded. Pour into chocolate mixture and blend well.
3. Serve in demitasse sized cups.

### Notes:

Yields: 2 cups

Use good chocolate. The fewer the ingredients in a recipe, the more important it is to use the best, freshest ingredients you can find. I like Callebaut chocolate if I can easily find it, but Ghirardelli is also a very good chocolate that is readily available in most grocery stores. Some of my extended family members only use Guittard. It's a matter of personal preference.



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