

Mexican Hot Chocolate

Mexican hot chocolate is delicious, much better than your average hot chocolate!

2 mugs of milk

1/2 disc of Ibarra Chocolate (broken up) (or more if you wish for more chocolatelyness)

Vanilla pod/essence (whatever you have handy)

1. Put everything into a saucepan and heat it gently. (Split the vanilla pod with a sharp knife before you add it.) Keep stirring until the chocolate has dissolved.
2. Whisk with a wire whisk (or a wooden molinillo if you have one handy) until the mixture boils.
3. Take out the vanilla pod (if you've used one) and pour into mugs. It should be frothy. You can make it more chocolately by adding more chocolate and less milk - it is a matter of personal taste.

