



## Creole-Style Hot Chocolate

Sourced from [www.theworldwidegourmet.com](http://www.theworldwidegourmet.com)

**Serves:** 4 bowls or 6 cups

**Difficulty:** Easy

### Ingredients:

- 1 litre (4 cups) milk
- 1 egg
- 4 tbsp. grated or powdered cocoa
- 6 tbsp. cane sugar or brown sugar
- 1 tbsp. cornstarch
- 1 vanilla bean
- 1 cinnamon stick
- A pinch of grated nutmeg
- 150 g (5 oz.) toasted peanuts or almonds

### Preparation :

1. In a saucepan, heat the milk with the split and scraped vanilla bean, the cinnamon and the nutmeg;
2. in a small bowl, combine the cocoa, sugar, cornstarch and egg with a few drops of cold milk;
3. pour the mixture into the hot milk; let thicken over low heat;
4. remove the vanilla bean and cinnamon stick; add the peanuts or almonds and serve very hot.

Indulge & Enjoy