



## The Malted Hot Chocolate

Recipe from Matt Lewis of Chocolate Bar, New York City, NY

Sourced from StarChefs.com

**Yield:** 2 – 3 Servings

### Ingredients:

- 3 ounces good quality bittersweet chocolate, chopped into small pieces
- ¼ cup water
- ¼ cup heavy cream
- ½ cup skim milk
- 1 ½ Tablespoons malted milk powder
- Fresh whipped cream and crushed malted milk balls, for garnish (optional)

### Method:

Place chopped chocolate in a small heatproof bowl. Bring water to boil and pour over chocolate pieces, making sure all the chocolate pieces are submerged. Set aside for about 3 minutes. While waiting for chocolate to melt, place cream and skim milk in a medium saucepan and bring mixture to a simmer. Stir in the malted milk powder.

Whisk chocolate and water mixture until smooth, then pour immediately into milk and cream mixture. Whisking constantly, bring mixture just to a boil. Divide hot chocolate among mugs and top with whip cream. Sprinkle a dash of crushed malted milk balls over the whip cream and serve immediately.

**“Indulge & Enjoy”**