

INDULGENT HOT CHOCOLATE



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1000g Milk
100g **CARAÏBE 66%**
or 100g **GUANAJA 70%**
100g **JIVARA 40%**

Bring the milk to a boil. Combine one third of the milk with the melted chocolate so that a smooth, elastic, glossy mixture forms. Add in the remaining milk, taking care to maintain the texture all the while.

Heat up the mixture again while whisking vigorously, then pour out into cups.

CELAYA MOUSSE

250g **CELAYA**
35g Heavy cream 36%

Mix together the CELAYA and cream.

Pour the mixture into a siphon loaded with two gas cartridges, then refrigerate until you are ready to use.

EXTRA INDULGENT SERVING SUGGESTION:

Use a siphon to top your cup of hot chocolate with a swirl of CELAYA mousse and finish off with a subtle sprinkling of COCOA POWDER.