

ITALIAN HOT CHOCOLATE

Prep + Cook Info

- **Preparation Time:** 5 minutes
 - **Cook Time:** 8 minutes
 - **Total Time:** 13 minutes
 - **Servings:** 5 cups
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Ingredients

- **2 cups plus 2 tablespoons milk** (dairy or plant-based)
 - **1/2 cup plus 1 tablespoon cornstarch**
 - **1/2 cup unsweetened cocoa powder**
 - **1/2 cup plus 1 tablespoon sugar** (granulated *or* light brown sugar, packed)
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Instructions

1. **Combine dry ingredients (heat off).**
In a small saucepan with the heat **off**, whisk together the **cornstarch** and **sugar** until well mixed.
 2. **Add cocoa.**
Whisk in the **cocoa powder** until the mixture looks evenly blended.
 3. **Pour in milk gradually.**
Add the **milk a little at a time**, whisking constantly to avoid lumps until smooth.
 4. **Cook until thick.**
Turn heat to **medium** and whisk continuously. After about **7–8 minutes**, it will thicken.
 5. **Bring to a gentle boil to finish.**
As soon as it **starts to boil**, it's ready—thick, glossy, and bar-style.
 6. **Serve right away.**
Pour into cups and enjoy hot.
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Serving Ideas (Italian Bar Style)

- **Classic:** serve as-is with a small cookie on the side.
 - **Spiced:** dust with **cinnamon** or extra cocoa.
 - **Café vibe:** add a **cinnamon stick** for stirring and a **mini meringue** on the saucer.
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FAQ

Can I use plant-based milk?

Yes—oat, soy, and almond milk all work. Oat milk usually gives the creamiest result.

Why do I need cornstarch?

Cornstarch is what makes it **thick and spoonable**, like Italian café hot chocolate.

How do I prevent lumps?

Whisk the dry ingredients first, then add milk **slowly** while whisking constantly.

Can I make it less thick?

Absolutely. Whisk in a little extra warm milk at the end until it reaches your preferred consistency.

Can I make it ahead of time?

Yes. Store in the fridge and reheat gently on the stovetop, whisking well. Add a splash of milk if it thickens too much.

How long does it last in the fridge?

Up to **3 days** in an airtight container.