



## *Hot Chocolate for Adults*

*These Hot Chocolate recipes make being an adult fun! The first recipe is a traditional Aztec and Mayan-styled drink that is surprising and aromatic. Experience this and you will know why Montezuma, the famed Emperor of Mexico, consumed up to 50 goblets a day--and always before entering his harem. An aphrodisiac? This could be the elixir that started it all...*

### *Xacahuatl*

Xacahuatl is the Aztec word for cocoa. The aroma of the chili, cinnamon, honey and chocolate make the little bit of work involved in this recipe well worth it. Enjoy this more as a dessert than a beverage!

#### ***Ingredients:***

2 cups water  
1 chili pepper, cut in half, seeds removed  
5 cups light cream or whole milk  
1 vanilla bean, split lengthwise  
1 to 2 cinnamon sticks  
8 ounces bittersweet chocolate or Mexican chocolate  
2 tablespoons honey  
1 tablespoon toasted hazelnuts, finely chopped  
Whipped cream

#### ***Preparation:***

In a small saucepan over medium-high heat, bring water and chili pepper to a boil. Cook until the liquid is reduced to 1 cup. Set aside.

In a large saucepan over medium heat, combine cream, vanilla bean and cinnamon stick(s) and cook until just coming to a boil. Reduce heat to low. Add chocolate and honey. Whisk occasionally until chocolate has melted and honey is dissolved. Remove from heat; remove vanilla bean and cinnamon stick(s). Add about 1 tablespoon of chili-infused water, or to taste. Thin beverage with chili-infused water or more cream.

#### ***Service:***

Serve in small cups topped with whipped cream. Drizzle a little honey over whipped cream and garnish with chopped toasted hazelnuts.

*continued...*

*courtesy of [www.TheresAChefInMyKitchen.com](http://www.TheresAChefInMyKitchen.com)*



## *Hot Chocolate with Rum*

This recipe stands on its ingredients. There's rum in it. Any questions?! Derived from Mexican Hot Chocolate recipes, this version is infused with a splash of Rum that marries so perfectly with the traditional Mexican hot chocolate flavors.

### ***Ingredients:***

2 cups light cream or whole milk  
3 1/2 ounces bittersweet or semisweet chocolate, coarsely chopped  
1 cinnamon stick  
2 teaspoons honey  
1 teaspoon brown sugar  
1 teaspoon pure vanilla extract  
2 tablespoons dark rum, or to taste

### ***Preparation:***

In a medium saucepan over medium heat, add the light cream and chocolate. Once the chocolate begins to melt, add the cinnamon, honey and brown sugar. Continue to heat until the chocolate is completely melted. Add the vanilla, and whisk to combine. Taste.

Add 1 tablespoon of rum, whisk and taste. Adjust flavors adding more rum, sugar, vanilla or honey to taste.

### ***Service:***

Serve in a large coffee mug.