
Orange - Scented Hot Chocolate (przepis w j.angie)

Dodano: 2000-01-01 00:00:00

Język: Polski

Odwiedzono: 1899 razy.

2 cups Milk

4 oz Semi-Sweet Chocolate, Chopped

3 2 x 1 Inch Orange Peel Strips (Orange Part Only)

1/2 teaspoon Instant Espresso Powder Or Instant Coffee Powder

1/8 teaspoon Ground Nutmeg

Combine all ingredients in heavy medium saucepan. Stir over low heat until chocolate melts. Increase heat and bring just to a boil, stirring often. Remove from heat and whisk until frothy. Return to heat and bring to boil again. Remove from heat; whisk until frothy. Repeat heating and whisking once again. Discard orange peel. (can be prepared 2 hours ahead. Let stand at room temperature. Before serving, bring just to boil, remove from heat and whisk until frothy.) Pour hot chocolate into mugs, 2 servings.

From: Robert Wierzbicki <delta@ikp.ikp.pl>