

COCONUT HOT CHOCOLATE WITH ALMOND WHIPPED CREAM

By: Simply Creative Chef Rob Scott

Whipped Cream

3/4 cup very cold heavy cream

½ cup marshmallow fluff

2 tablespoons Amaretto or ¼ teaspoon pure almond extract

¼ teaspoon pure vanilla extract

...Combine heavy cream, fluff, Amaretto or almond extract and vanilla extract

...Beat with mixer until soft peaks form

Hot Chocolate

1 1/2 cups whole milk

1 cup coconut milk

2 tablespoons good quality cocoa powder (Ghiradelli, etc.)

3 tablespoons packed light brown sugar

½ cup good quality bitter sweet chocolate chips

¼ teaspoon pure vanilla extract

Pinch of fine sea salt

½ cup sweetened shredded coconut, lightly toasted

...Combine whole milk and coconut milk in a saucepan over medium heat—bring to a simmer

...Whisk in cocoa powder, brown sugar, chocolate chips, vanilla and salt

...Cook while whisking constantly until the sugar and chocolate melt and the mixture is smooth and thick (about 5 minutes)

...Divide the chocolate among the mugs and top with a large dollop of the whipped cream

...Dust with cocoa powder and toasted coconut

Serves 5