**Sally’s Drawer**

**Hot Chocolate**

**Serves 2**

**Ingredients**

**450ml whole milk**

**100g 70% cocoa chocolate, chopped or grated or broken into small pieces**

**75ml single cream**

**¼ tsp ground cinnamon**

**Pinch of salt**

**Method**

1. **Warm about 150ml milk in a pan over a medium heat and stir in the chocolate. Continue to stir until the chocolate has melted into the milk, then whisk in the remaining milk and the cream.**
2. **Continue to heat until the mixture is hot, but not boiling, then add the cinnamon and a pinch of salt.**

**3. Taste, adjust if necessary, and serve. For a frothy finish, whisk vigorously just before pouring.**