

# Aztec Hot & Spicy Chocolate Drink



- **Serves:** 2-4
- **Prep:** 20 mins
- **Cook:** 5 min
- **Ingredients:** 6
- **Difficulty:** Easy

This Aztec hot chocolate drink is a super-tasty recipe that can be enjoyed hot in winter & chilled during the hot season.

Originally, chocolate was a bitter drink prepared by the Aztecs for special occasions and holidays: cocoa beans were ground and then mixed with water & hot spices.

This recipe features dark chocolate enriched with dry chilli for an extra boost of energy & complexity! The light heat from the chilli helps open the subtle chocolate flavours and is a beautifully warming & elaborate drink.

I have used dried chilli in this particular recipe, but the Aztecs would have used many other types with varying heats, so feel free to get creative with the spice level!

In our recipe, we've chose to use cow milk but it can be substituted for you particular preference or dietary needs. (*Soy, goat, almond etc.*)

### Ingredients:

- 230g chopped dark chocolate
- 500g milk (or vegetable milk)
- 1/2 tsp cinnamon powder
- 1 tsp vanilla extract
- Pinch of salt
- 1 dried chilli pepper, split in half & seeds removed

### Method:

1. Melt the chocolate with half of the milk in a small pot over medium heat.
2. Whisk in the remaining milk and add the cinnamon, vanilla & pinch of salt.
3. Add the chilli pepper to the pot and bring the pot to simmer.
4. Remove the pot from the heat and let it rest for 10-15 minutes.
5. Remove and discard the chilli pepper.
6. Pour the spicy Aztec hot chocolate into mugs and serve hot!

Enjoy!

*If you make this recipe, snap a picture & share it on Instagram tagging @cocoaboxau so we can all see!*

