

HOT CHOCOLATE FROM COCOA NIBS:



Figure 1: The necessary ingredients so as to make hot chocolate from Cocoa Nibs.

Ingredients:

85 grams of cocoa nibs;
350 millilitres of milk;
1 pinch of sea salt;
30 grams of sugar¹;
½ teaspoon of cinnamon;
1 teaspoon of vanilla extract.

Method:

Measure out 85 grams of cocoa nibs.

¹ This is a bare minimum. Some people enjoy their hot chocolate as a savoury and bitter confection. I, however, would recommend that 100 grams of sugar be used in making this hot chocolate.



Figure 2: 85 grams of cocoa nibs.

Grind the nibs down into a smooth powder. Do this in a coffee grinder. The powder *must be really fine*.

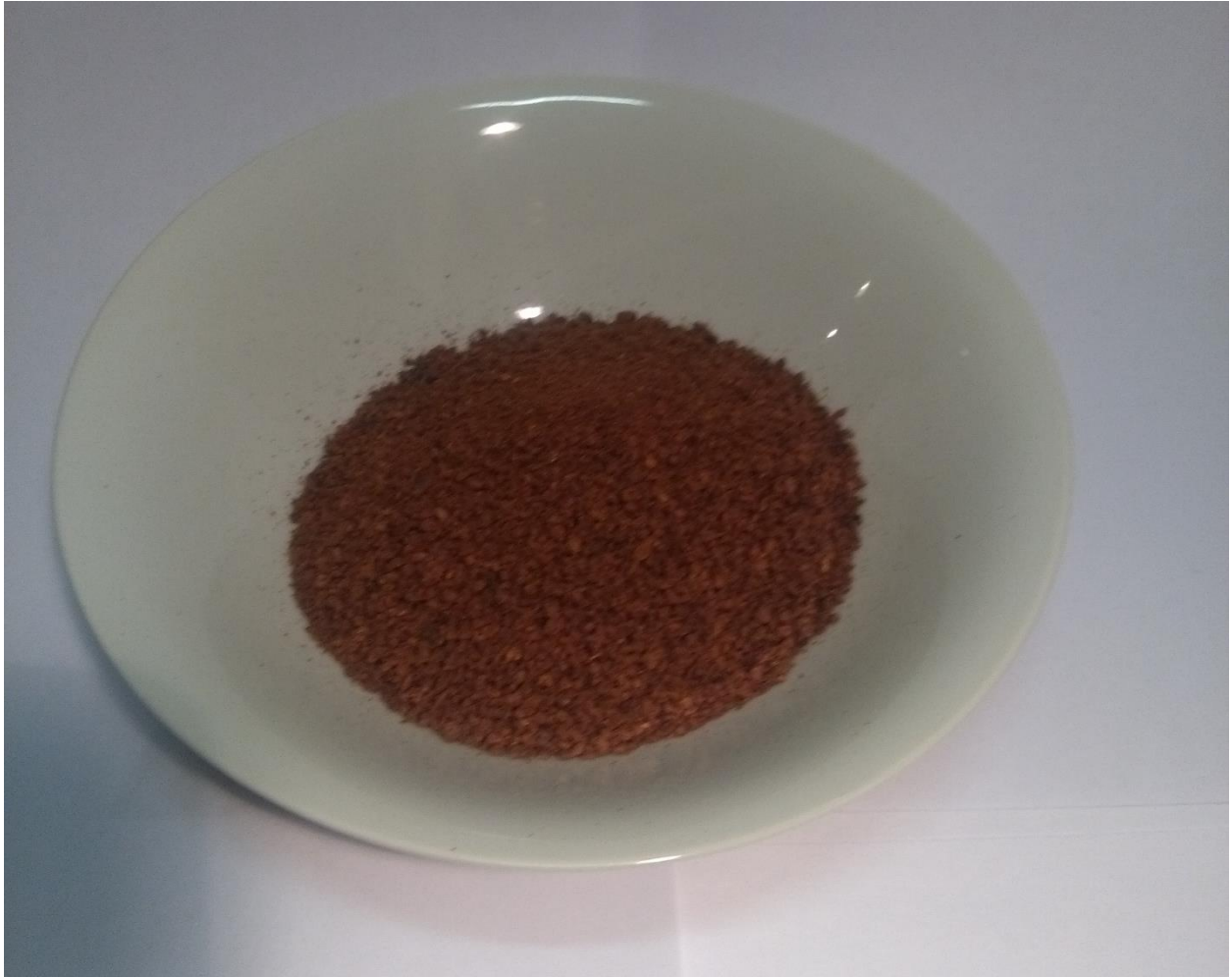


Figure 3: The ground-down cocoa nibs.

Combine the ground-down cocoa nibs; the milk; the sea salt; and the cinnamon in a small pot.



Figure 4: The ground-down cocoa nibs; the milk; the sea salt; and the cinnamon combined in a small pot.

Place the pot on a hot stove, and bring the mixture to a simmer. Ensure that you whisk the mixture constantly. Whenever the ground-down cocoa nibs are seen to be fully dissolved into the milk, then you may add the 30 grams of sugar, and the teaspoon of vanilla extract.



Figure 5: Whenever you observe the cocoa nibs to be fully dissolved within the simmering milk, then you may add the sugar and the vanilla extract.

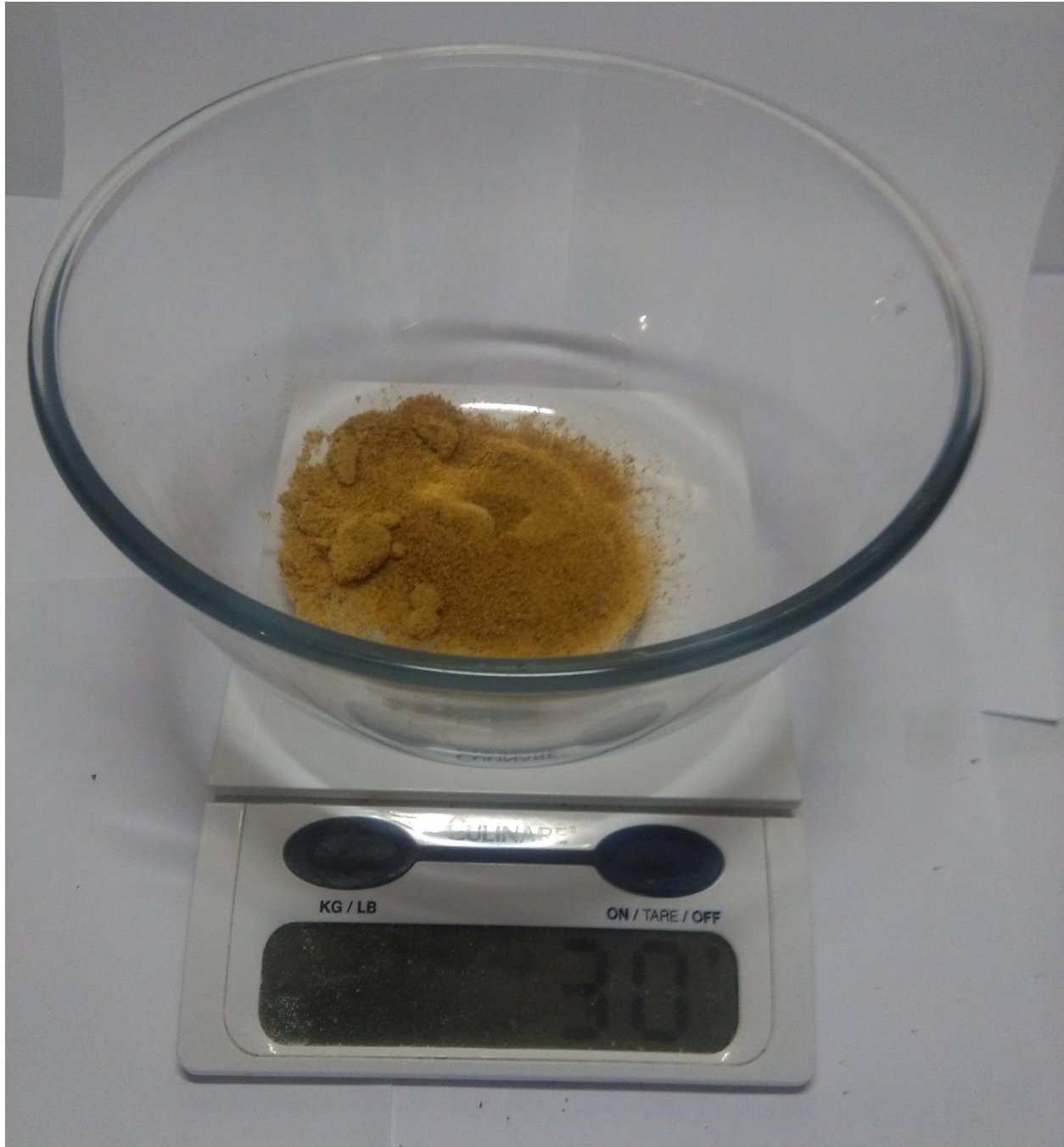


Figure 6: Measure out 30 grams of sugar, and then add it to the mixture.

Whenever you have added the sugar and the vanilla extract, then continue to stir the mixture until these two newly-added ingredients are thoroughly mixed in. You may now taste the concoction, and then, if desired, add more sugar to sweeten the hot chocolate. Chocolate in its natural unsweetened state is rather bitter. To restate: I would employ 100 grams of sugar – in total – so as to sweeten the beverage.



Figure 7: Measure out 1 teaspoon of vanilla extract and add it to the mixture.



Figure 8: What the fully-cooked hot chocolate ought to look like.

Whenever the hot chocolate is sufficiently sweet enough for your taste, then pour it into a cup.



Figure 9: A cup of delicious home-made hot chocolate. Nothing that you would buy in a packet, or even that you would purchase in most coffee shops, could even compare to this for texture, freshness, and deliciousness!

Consume and enjoy.