

Make-Ahead Hot Chocolate (Balls)

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2 cups semisweet chocolate chips, preferably Ghiradelli
1 cup heavy cream
1/4 teaspoon salt

Per Serving (excluding unknown items): 243 Calories; 19g Fat (64.0% calories from fat); 2g Protein; 22g Carbohydrate; 2g Dietary Fiber; 33mg Cholesterol; 66mg Sodium. Exchanges: 0 Non-Fat Milk; 4 Fat; 1 1/2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 10

1. Microwave chocolate chips, cream and salt in a large bowl, stirring occasionally, until smooth, about 2 minutes. Cool to room temperature and chill for 2 hours until firm.
2. Working with about 3 T. of chocolate at a time (and wearing disposable gloves if you have them) roll the cold chocolate into a round ball about 2" in diameter. Wrap each ball in plastic wrap and refrigerate.
3. To make hot chocolate: Pour cold milk into a mug, add a chocolate ball and microwave the mug, stopping often to stir the chocolate, using a flat whisk. Continue to heat milk, about 2 minutes total, watching that it doesn't boil.

NOTES: Before making hot chocolate, cut the chocolate ball in half - it will melt faster. This can also be made with milk chocolate if that's preferred.

4. Serve chocolate piping hot with a garnish of whipped cream, if desired.

