

Vročá čokolada for two* **TheComfortFoodie.net**

1 tablespoon unsweetened cocoa
1 tablespoon + 1 teaspoon sugar
1/2 cup whole milk
1/2 cup heavy cream
1 1/2 teaspoons cornstarch
1 ounce 100% cacao unsweetened chocolate, chopped

Whisk together cocoa and sugar in small saucepan. Add 2 tablespoons of the milk and stir over low heat until well blended.

Add remaining milk and whisk continuously. Mix in chopped chocolate; stir until chocolate is melted and mixture is hot.

Remove a few tablespoons of the chocolate mixture to a small bowl. Whisk in cornstarch until blended, and set aside.

Add the heavy cream to the saucepan; heat, but do not boil. When blended, add cornstarch mixture and whisk until chocolate thickens.

Serve immediately.

* recipe can easily be doubled