

Boozy Mexican Hot Chocolate

Prep: 10 min. | Cook: 0 min. | Total: 10 min. | Serves 1

A sweet and spicy twist on a classic hot drink



Ingredients:

For the Cocktail:

- 1 ea. Cru Mexican Drinking Chocolate cube
- 8 oz. Whole milk
- 1 ½ oz. Kahlua
- 2 dashes Bittermens Xcolatl Mole Bitters
- 1 large Marshmallow
- 1 dash Flaky sea salt
- 1 dash Mexican chili powder

Pair With:

- Murray's Cavemaster Reserve Annelies
- Murray's La Tur
- Point Reyes Bay Blue

Directions:

For the Cocktail:

1. Begin by warming the milk in a saucepan so it begins to steam and lightly simmer but does not boil.
2. Add the Cru Drinking Chocolate cube and stir to melt.
3. Add the Kahlua and mole bitters. Stir to incorporate and pour into a mug topped with a large marshmallow, a sprinkle of flaky sea salt and a light dusting of Mexican chile powder. Serve hot.

How to Cut and Serve:

1. Slice the Annelies into long rectangular batonettes.
2. Serve the La Tur whole.
3. Triangle slice the Bay Blue using a wire or harp, or crumble with a knife.