

# **JUAN VALDEZ'S MEXICAN HOT CHOCOLATE**

## **CHAMPURRADO**



2 cups of milk  
1 clove  
1 Cinnamon stick  
¼ tsp. Nutmeg, grated fresh  
1 tsp. Vanilla, extract  
1 ½ Tlbs. Brown Sugar  
4 Tlbs. Condensed Milk  
4 Tlbs. Guittard Chocolate Mix  
¼ cup Mesa Harina  
½ cup Water

### **Method**

1. In an adequately sized pot combine the milk, clove, cinnamon, nutmeg, vanilla, sugar, condensed milk, and chocolate.
2. Over medium low heat bring the chocolate mixture to a simmer stirring constantly for 2-3 minutes.
3. In a bowl mix together the masa harina and water until smooth.
4. Whisk the masa mixture into the chocolate and continue to simmer for 10 minutes.
5. Strain the finished Champurrado removing the piece of clove and cinnamon before serving warm.

*Chef's Note: Add some more hot water if the Champurrado becomes too thick.*