

Hot Cocoa Recipes

by Reina Leber, Zingerman's Deli

"...what makes your powder amazing is that it has fat, it has texture, it has aroma, it has character. It in no way resembles the dead, dull remains of the cocoa bean that we find so commonly called 'cocoa powder.'"

Better Than Average:

2 Tbs. Askinosie Cocoa Powder
2 Tbs. sugar
10oz. hot milk (160 degrees. Do not boil.)

Directions: Mix the cocoa powder and sugar. Slowly stir or whisk in the hot milk. Makes 2-6 servings.

The Best:

2 Tbs. Askinosie Cocoa Powder
2 Tbs. Demerara sugar
(1Tbs. white sugar, 1Tbs. brown sugar)
1 pinch sea salt
6oz. hot milk (160 degrees. Do not boil.)

Directions: Mix the cocoa powder, sugar, and salt. Slowly stir or whisk in the hot milk. Makes 2 servings.



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