

Hot Cocoa Corretto

In Italy, *un bar* (coffee shop) isn't just for a morning cup of joe. It's a community meeting place and a spot to get a head start on the night's festivities with a *caffè corretto*, or corrected coffee -- bolstered with a shot of grappa or brandy in the espresso. For non-coffee drinkers, you can get the same result with this rich, hot cocoa drink instead. Amaretto brings the booze and a complementary almond flavor. That's one way to get the night started ... or get through the snowy play date.

Ingredients

1 tablespoon unsweetened cocoa powder (not Dutch processed)
1 pinch kosher salt
4 cups whole milk
4 ounces milk chocolate, finely chopped
3 ounces bittersweet chocolate, finely chopped
1/4 cup amaretto or sambuca liqueur

Directions

Mix the cocoa powder and the salt in a small bowl and set aside.

Heat the milk in a medium saucepan over medium heat until it begins to warm but not bubble, about 5 minutes. Whisk in both chocolates a little at a time to melt completely, 5 to 6 minutes.

Whisk a small amount of the warmed milk into the cocoa powder until smooth. Add the cocoa mixture back into the milk, whisking until incorporated. Let the hot chocolate steam for 3 to 4 minutes, stirring, to get it nice and chocolatey and creamy, but do not let it boil. Ladle out about 3/4 cup into a mug and stir in 2 teaspoons of the liqueur.

Total Time: 20 minutes

Active Prep: 20 minutes

Serves: 6

Difficulty: easy