

Haute Chocolate - Chili-Orange

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*4 cups half-and-half
2 bars (3-1/2 ounce ea)
chopped 70% cacao dark
chocolate
2 ounces chopped milk
chocolate
dash salt
2 teaspoons grated orange
zest
1/4 teaspoon chile powder
1/8 teaspoon cayenne
pepper*

In a saucepan, heat the half-and-half over medium heat until bubbles form around the sides of the pan (do not boil). Remove from the heat.

Whisk in the cacao, milk chocolate and salt.

Whisk in the orange zest, chile powder and cayenne pepper until smooth.

Return to the heat. Cook and stir until heated through.

Pour into mugs. Top with sweetened whipped cream, cayenne pepper and an orange peel twist, if desired.

Per Serving (excluding unknown items): 1 Calories; trace Fat (36.1% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Grain(Starch); 0 Fat.