

Haute Chocolate - Heavenly Nutmeg

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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
1 teaspoon vanilla extract
1/4 teaspoon ground
nutmeg
mini marshmallows (for
topping) (optional)*

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 vanilla extract and ground nutmeg until smooth.

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

Pour into mugs. Top with sweetened whipped cream or mini marshmallows, if desired.

Per Serving (excluding unknown items): 13 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 1g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .