



Classic Mexican Hot Chocolate*

Makes 4 portions

Indulge in the rich tradition of Mexican cocoa with our Classic Mexican Hot Chocolate, a cherished recipe straight from the heart of Rancho La Puerta. Originating from the ancient Aztec and Mayan civilizations, where chocolate was revered as a divine elixir, this beloved beverage pays homage to Mexico's rich culinary heritage. Made with authentic Mexican chocolate, a tantalizing blend of cacao and spices, and infused with the subtle zest of orange peel, each sip transports you to a realm of warmth and comfort.

INGREDIENTS:

- 4 cups of milk, (soy milk, almond milk, oat milk or any milk of your preference)
- 1 tablet of Mexican Chocolate (Ibarra, Abuelita or any other Brand)
- 1 cinnamon stick
- Peel of 1 orange

METHOD:

1. In a stockpot add the milk, the tablet of chocolate and cinnamon. Low heat.
2. Stir from time to time until it simmers and the chocolate is fully dissolved, do not boil, when fully dissolved add orange peel, turn off and let it sit for a minute.
3. Strain before serving.
4. Serve hot and enjoy!

*We also feature the [Mayan Hot Chocolate](#) which adds squash or sweet potato to add thickness and heartiness that make this a perfect winter treat.

¡Buen Provecho!

from the Culinary Team at Rancho La Puerta

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