

Holiday Hot Chocolate

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This is an extra-thick European-style hot chocolate.

Servings: 8 → 40

PREP TIME	COOKING TIME	TOTAL TIME
5 MIN	**10** MIN	**15** MIN

Ingredients

15 cups 2% milk

1/2 cup plus 2 tablespoons light brown sugar

1 1/2 tablespoons plus 1/2 teaspoon vanilla

1/2 teaspoon salt

1 pound 4 ounces semisweet chocolate, chopped

1 pound 4 ounces bittersweet chocolate, chopped

Nutrition

Calories 216, Total Fat 13g, Saturated Fat 8g, Trans Fat 0g, Polyunsaturated Fat 0g, Monounsaturated Fat 4g, Cholesterol 7mg, Sodium 80mg, Total Carbohydrates 20g, Dietary Fiber 3g, Sugar 15g, Protein 5g, Vitamin A 173IU, Vitamin C 0mg, Calcium 131mg, Iron 2mg, Phosphorous 159mg, Potassium 301mg

Cooking instructions

1. Gather all ingredients and equipment.
CCP: Wash your hands with warm water and soap for at least 20 seconds
CCP: Follow community policies for major allergens and gluten regarding identification, labeling and measures to control cross contact.

2. Heat milk, light brown sugar, vanilla and salt in a saucepan over medium heat, whisking, until the milk is steaming and the sugar dissolves.

3. Gradually add chopped semisweet and bittersweet chocolate, whisking until melted. Cook, whisking occasionally, until smooth.
CCP: Cook to a minimum internal temperature of 140°F (60°C)

4. Hold for service.
CCP: Hold at an internal temperature of 135°F (57°C) and above.

Serving instructions

Serve 1/2 cup using a ladle for approved diet types and textures.

DIET TYPES
Diabetic (CCHO): YES
Heart Healthy/Cardiac: Hot Tea, Coffee or other hot beverage of choice
Low Sodium: YES
Vegetarian: YES
Gluten Free: YES
Fortified: Fortified Holiday Hot Chocolate

TEXTURES & CONSISTENCIES
FF: YES
Soft: YES

TNO/ST1/MT2/MO3/EX4: Liquid level assigned by clinician & does NOT automatically correlate to an IDDSI food texture level. Adjust thickness as necessary to pass IDDSI Flow Test.

Allergens

milk, lactose

Equipment

saucepan, whisk, ladle

Notes

Recipe adapted by RecipeTree.Pro for healthcare use/food service on 11.6.24. May serve with mini marshmallows, peppermint sticks, whipped cream, mini chocolate chips, toasted coconut or other toppings.

Tags

december collection, hot hold, finger food, soft, diabetic, low sodium, gluten free, vegetarian, ladle, whisk, saucepan, parent recipe, chocolate, beverage, drink, dinner, lunch, breakfast, regular, food network