



Recipes

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Mexican Hot Chocolate Dipping Sauce

Prep Time: 20 Minutes

Cooking Time: 20 Minutes

Serves 1

Ingredients:

2 cups Heavy whipping cream
1 lb. + 2 oz. Mexican chocolate tablets, chopped fine
2 tsp. Vanilla extract
1 tsp. Ground cinnamon
1 tsp. Ground nutmeg
4 Tbsp. Unsalted butter
Kosher Salt , to taste

Directions:

1. Over medium heat, bring cream to a simmer and take off heat. Add the remaining ingredients except reserving the butter and salt, and let sit for 5 min.
2. Whisk until the dipping sauce comes together and add in the butter at the very end whisking until the chocolate is fully dissolved and the sauce is smooth and velvety.
3. Taste and adjust salt if needed.
4. Hold warm stirring occasionally until use.