

Parisian Salted Hot Chocolate

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Ingredients

- 2 cups whole milk (or full-fat coconut milk if you're dairy-free)
- 6 oz dark chocolate, finely chopped
- Pinch of sea salt
- 1 tbsp maple syrup
- Brown sugar, to taste
- Whipped topping

To Prepare

- Bring milk to a slight boil. Whisk in chocolate and sea salt until smooth.
- Bring to a simmer and whisk for 3 minutes.
- Stir in maple syrup and brown sugar, if desired.
- Pour into mugs and serve with whipped topping.

Looking for a snack to go with your Parisian Salted Hot Chocolate? Visit **DrinkSense.ca** for pairings, recipes, and more!

