



JERNEJ KITCHEN

HOT CHOCOLATE WITH CARAMELIZED HAZELNUTS

There's no one that makes it better than Jernej. Ahh, this is really my all time favorite. Plus, there is no refined sugar added.

SERVES 2 PEOPLE
PREPARATION: 15 MINUTES

CARAMELIZED HAZELNUTS (OPTIONAL)

1 tbsp hazelnuts

1 tbsp caramel

HOT CHOCOLATE

20 g butter

20 g all-purpose flour

400 ml milk

100 g dark chocolate (70% cacao)

1 tbsp rum (optional)

pinch of salt, ground cinnamon,
ground cardamom, ground allspice,
ground ginger

5 tbsp milk foam (optional)

TOOLS AND EQUIPEMENT

pan

saucepan

spatula

CARAMELIZED HAZELNUTS (OPTIONAL)

First prepare the caramel. Add two tablespoon of sugar and one tablespoon of water to a pan. Set over high heat, so that the sugar dissolves completely. Cook for about 5 minutes, the caramel will get dark brown. Set aside. Set another pan over medium high heat, add the hazelnuts, toast them a bit and after about a minute, add the caramel. Stir well so that the hazelnuts become caramelized. Remove from the heat and place the caramelized hazelnuts onto a parchment paper to cool.

HOT CHOCOLATE

Add the butter to a saucepan. Set over low heat and let it melt. Add the all purpose flour. Cook over low heat for about 3 - 4 minutes, stirring constantly. Add 100ml milk, stir well, to get a thick mixture. Gradually add the rest of the milk, bring to a boil, stirring constantly. Add small chunks of dark chocolate. When the chocolate melts completely, set aside.

SERVE

Add rum, pinch of sea salt, pinch of ground cardamom, pinch of ground allspice, pinch of ground cinnamon, pinch of ground ginger. Stir well, pour into your favorite hot chocolate cups, add a tablespoon of frothed milk or whipped cream on top, sprinkle with ground cinnamon and add a few caramelised hazelnuts.