

# First Bloom Hot Chocolate

Makes 10 cups / serves 6–8

Boiling the water and cocoa powder separately might seem like a fussy step (it sort of is), but a necessary one to “bloom” and cook out the chalkiness of the cocoa powder. You could skip this step if you don’t believe me, but you won’t like what you find, I promise. Also, depending on how you’re serving this hot chocolate (right away, as a nighttime snack, for a party, etc.), it tends to thicken as it sits, especially if kept warm, so you may need to thin it out with a bit more milk if making it ahead.

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## Ingredients

2 cups water

1 cup/120g cocoa powder

1/2 cup/120g sugar

8 cups whole milk or sure, an alternative milk

Pinch kosher salt

1 1/4 cups/200g 70–72% chocolate

2 cups heavy cream or sure, a heavy cream alternative

## Preparation

1. Combine water and cocoa powder in a large pot, whisk to blend. Bring to a boil, whisking to blend and bloom the cocoa powder. Add milk, sugar and kosher salt and bring to a simmer, then remove from heat.
2. Add chocolate and whisk to combine until the chocolate is melted.
3. When ready to serve, in a medium bowl with a whisk (or hand mixer/stand mixer), whip the heavy cream until you have nice soft peaks. No need to season this with sugar, but if you want, a little powdered sugar is the way to go. Top hot chocolate with an immodest amount of whipped cream.

**DO AHEAD:** Hot chocolate can be made and chilled 5 days ahead. Rewarm gently before serving, thinning with milk as needed.