

Coconut Milk Hot Chocolate

The flavor combination of chocolate and coconut is a classic. You make hot chocolate, and then pour some sweetened coconut milk on top, which will seep down into the hot chocolate. Coconut milk is an ingredient where the canned version is really an improvement on the homemade-from-scratch-crack-the-coconut-version, since coconuts in the U.S. market cannot compare to those you can buy at an open-air market in the tropics. I'm mad for the canned organic coconut milk that lets the cream rise to the top, but you can use the low-fat variety if you must. Consider this a dessert. If you make it with half-and-half rather than milk, it will be really rich, like a mousse.

Cookware: 1-quart and 2-quart Pyrex measuring cup

Microwave Wattage: 1,100 to 1,300

Total Cook Time: About 8 minutes total

Standing Time: 5 minutes

Serves 6

Two 15 1/2-ounce cans coconut milk (not cream of coconut), shaken

5 to 6 tablespoons sugar, to taste

3 1/2 cups whole milk or half-and-half

18 ounces bittersweet chocolate chips

1. Combine the coconut milk and sugar in the 1-quart measuring cup; stir to dissolve the sugar. Microcook on HIGH for 3 to 3 1/2 minutes, to heat until steaming; do not boil. Set aside.
2. Pour the milk into the 2-quart measuring cup and microcook on HIGH for about 4 minutes, or until scalding hot. Do not boil. Stir in the chocolate chips and let sit for a few minutes, until melted. Whisk until smooth.
3. Pour the hot chocolate into 6 small mugs and pour 1/4 cup of the hot sweetened coconut milk on top. Serve immediately.