



Hot chocolate with White Spring Garlic.



DIFFICULTY
LOW



CUISINE
MEDITERRANEAN



SERVES
4



TYPE OF DISH
DESSERT



PREPARATION TIME
30 MINUTES



TYPE OF GARLIC
WHITE SPRING

Ingredients

- 2 Cloves of White Spring Garlic
- 400ml Whole Milk
- 250g Dark Chocolate Couverture
- Ground Black Pepper

Step by Step



1. Peel the garlic cloves and leave whole, as chopping them would release too much of the garlic's strong flavour.
2. Pour the milk into a saucepan over a low heat.
3. Once the milk begins to smoke, add the garlic cloves and leave to cook for 5 minutes.
4. Add ground pepper to taste, without going overboard, then break up the chocolate into chunks and add to the mix.
5. With the help of a stirrer, mix well until the chocolate melts and you achieve a smooth consistency. Take care that the chocolate does not catch or burn, as this will give it a bitter taste and will ruin the mixture.
6. Remove the pan from the heat, take out the garlic cloves and leave to cool for a few minutes.
7. Finely slice these garlic cloves and put aside for garnishing.



FINISHING THE DISH:

8. To serve, you can either pour the hot chocolate into a mug or into a decorative glass, as we have done, to be able to better appreciate the contents.
9. Finish off by adding the garlic slices over the top and a spoon on the side.

CHEF'S TIPS Miguel Ángel Mateos:

- The freshly ground pepper gives the drink a unique taste and works wonders when paired with the white spring garlic.
- Originally, when cacao was brought over from Mexico, it was made without a drop of sugar. It was traditionally a bitter and spicy brew drunk by indigenous people. It was the Swiss who, many years later, mixed the drink with milk and sugar, to make what we today know to be chocolate.
- If you prefer your hot chocolate thicker and with a bit more body, simply add more chocolate couverture to the mix.