

Haute Chocolate - Hazelnut Mocha

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*4 cups half-and-half
2 bars (3-1/2 ounce ea)
chopped 70% cacao dark
chocolate
2 ounces chopped milk
chocolate
dash salt
1/2 cup Nutella
1/4 cup hazelnut liqueur
3 tablespoons espresso
powder
Nutella (for garnish)
chopped hazelnuts (for
garnish)*

In a saucepan, heat the half-and-half over medium heat until bubbles form around the sides of the pan (do not boil). Remove from the heat.

Whisk in the cacao, milk chocolate and salt.

Whisk in the Nutella, hazelnut liqueur and espresso powder until smooth.

Return to the heat. Cook and stir until heated through.

Dip the rim of the mugs in additional Nutella and then in chopped hazelnuts, if desired. Pour into mugs.

Per Serving (excluding unknown items): 640 Calories; 36g Fat (49.1% calories from fat); 8g Protein; 76g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 120mg Sodium. Exchanges: 5 Grain(Starch); 7 Fat.