

Champurrado

Oscar · 29/09/2024



Prep Time

15 mins

Dificult

Medium

Servings

35 mins

Description

This traditional champurrado recipe uses tablets of Mexican chocolate pinole ground maize flour crushed piloncillo and warming spices to make a thick hot chocolate drink perfect for the holidays

Ingredients

- - 1 ½ cups water - 1 cinnamon stick - 1 whole clove - 1 pod star anise - 4 ¼ cups milk - 2 tablets Mexican chocolate (such as Chocolate Ibarra) - ¾ cup pinole (coarse ground maize flour) - 1 pinch crushed piloncillo (Mexican brown sugar cone)
- or more to taste

Instructions

1. Place water
2. cinnamon stick
3. clove
4. and star anise in a saucepan over medium heat; bring to a boil. Remove from heat and allow spices to steep until water is fragrant
5. about 10 minutes; strain. Heat milk
6. chocolate
7. and pinole in a separate saucepan over medium heat
8. whisking until chocolate is dissolved and liquid is thickened
9. about 10 minutes. Remove from heat; add piloncillo and let rest until sugar is dissolved
10. about 5 minutes more. Pour cinnamon water into chocolate mixture and stir to combine.