

ULTRA RECIPES

Velvety Hot Chocolate with CBG-infused whipped cream

Prep Time: 5 min

Cook time: 4 min

Servings: 4

Ingredients:

Decadent Hot Chocolate

- 3 ½ cups milk (whole or 2%)
- ½ cup heavy cream
- 1 cup milk chocolate chips
- 1 cup semi-sweet chocolate chips
- 2 teaspoons cornstarch
- 2 tablespoons cocoa powder
- 1 teaspoon vanilla extract
- 1 tablespoon granulated sugar (optional)

Optional spices:

- Pinch of cinnamon
- Pinch of nutmeg
- Pinch of cayenne pepper

Hibiscus CBG-infused Whipped Cream

- 1-pint heavy whipping cream
- ¼ teaspoon (1 mL) UltraCBG™ oil

Ingredients:

1. Prepare your ingredients first because you will use them in rapid succession and any delay may scorch or curdle your milk. Let the milk and cream sit to warm up from the refrigerator and you'll have less trouble with curdling when you heat it.
2. Add the cornstarch to the milk and whisk it together until there are no more lumps. Next add the milk, heavy cream, and cocoa powder to a pot heated over medium low heat. Stir constantly so a skin doesn't form on top of the milk. You can add any additional spices at this time.
3. Once you start to see steam rising and little bubbles forming on the sides of the pot, remove the pot from the heat. Do not let this boil as the milk will curdle and the hot chocolate will get grainy. Add the chocolate chips and vanilla to the pot and stir constantly until the chocolate is melted thoroughly. It will look grainy in the beginning but will become silky and smooth while you stir. Add sugar to taste. You may not need extra sugar.
4. While hot chocolate cools a bit, whip the pint of heavy whipping cream with a hand mixer until it become thick and stiff. When finished, add the CBG oil and fold in with gentle stirring.
5. When mixed, spoon your whipped topping onto your cup of hot chocolate.

