

RECIPES: FIVE INGREDIENTS OR LESS



White Hot Chocolate w/Orange

3 1/2 cups milk
1/2 cup heavy cream
6 (1x3 inch strips) orange peel
8 ounces white chocolate, chopped
1 teaspoon almond extract

Combine the milk, cream, and orange peel in a medium saucepan and heat over medium-high heat, stirring occasionally, until boiling. Add the white chocolate and whisk until it has melted. Whisk in the almond extract and remove the orange peel. Reserve two of the orange and cut them into 1/4 inch wide strips. Ladle the white hot chocolate into mugs, garnish with the orange strips, and serve immediately.

Variations: WHITE HOT CHOCOLATE WITH MINT - Replace the orange peel with 8 mint leaves for infusing the milk and cream, plus another 4 mint leaves (1 for each cup) to replace the orange peel garnish, and replace the almond extract with 1 teaspoon vanilla extract. Follow the instructions above.

Servings: 4