

Comfort Drinks

w a r m t h o s e f r o s t y n i g h t s

By Cheri Pearson photography by Victor Calzada and Mark Lambie

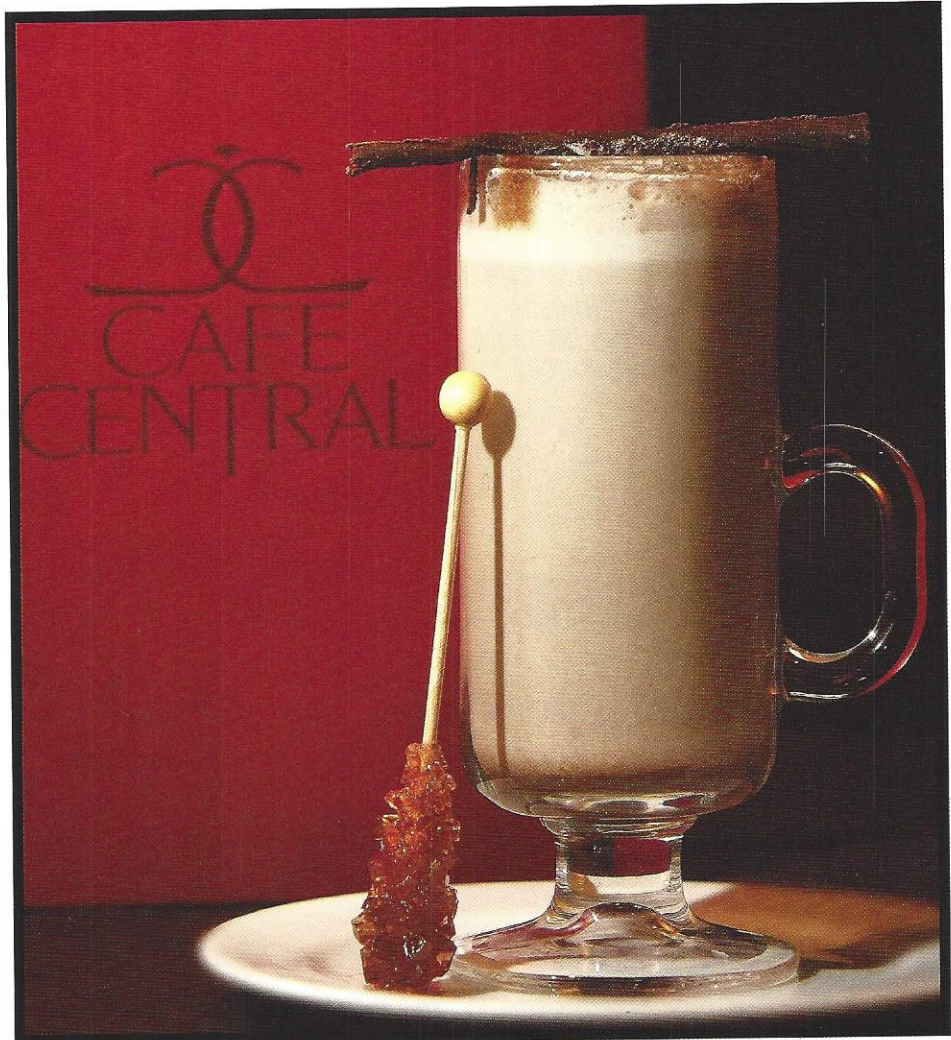
the fire is crackling, the blankets are on the couch, the frost is glistening on the window, and Dean Martin's holiday song "Baby, It's Cold Outside" is playing joyfully in the background. What better winter evening drink to compliment this cozy ambience than a wonderfully spiked hot chocolate?

The beauty of a spiked hot chocolate is the warmth it continues to leave long after the last sip. We turned to experts at Café Central and Thyme Matters and they generously supplied their signature recipes for you to whip up one of these comfort drinks at home.

The Mexican Hot Chocolate by Alejandra Chavez of Thyme Matters is a wonderful new twist on an old favorite. The flavors blend beautifully and a floating cloud of cinnamon greets you while the aroma hints of hazelnut and delicious chocolate. You will want to curl up with this one. She also devised a fun, minty Peppermint Hot Chocolate that can be modified for children.

For an elegant hot cocoa courtesy of Café Central's general manager, Ramon Perez Conde, try the White Godiva in a classy martini glass and just add your own piano music. This is one to thrill any guest and get the evening started. It is light and warm. For an after-dinner drink combining hot cocoa and espresso, the Café Central Hot Chocolate hits the spot.

From minty to sleepy, classy to comforting, hot chocolate will always remain a quintessential favorite. Have fun with these recipes and Happy Holidays.



Café Central Hot Chocolate

COURTESY OF RAMON PEREZ CONDE
GENERAL MANAGER/CAFÉ CENTRAL

- 2 oz. espresso
- 4 oz. half-and-half
- 2 tbsp. Hershey liquid
- 1 oz. Tia Maria coffee liqueur
- 1 oz. Dark Chocolate Godiva Liqueur

Steam all ingredients together. Can use a cappuccino machine or simmer over stove. Be careful not to let it stick. On the side, prepare small amount of half-and-half for foam. Sprinkle with chocolate powder and garnish with rock crystal sugar stick for extra sweetener.



Peppermint Hot Chocolate

COURTESY OF ALEJANDRA CHAVEZ
CHEF/OWNER OF THYME
MATTERS RESTAURANT

$\frac{3}{4}$ cup milk or heavy
whipping cream

2 oz. bittersweet
chocolate, chopped

1 tbsp. sugar

$\frac{1}{2}$ oz. peppermint Schnapps

1 oz. white chocolate
liqueur, such as Godi-
va or crème de cacao

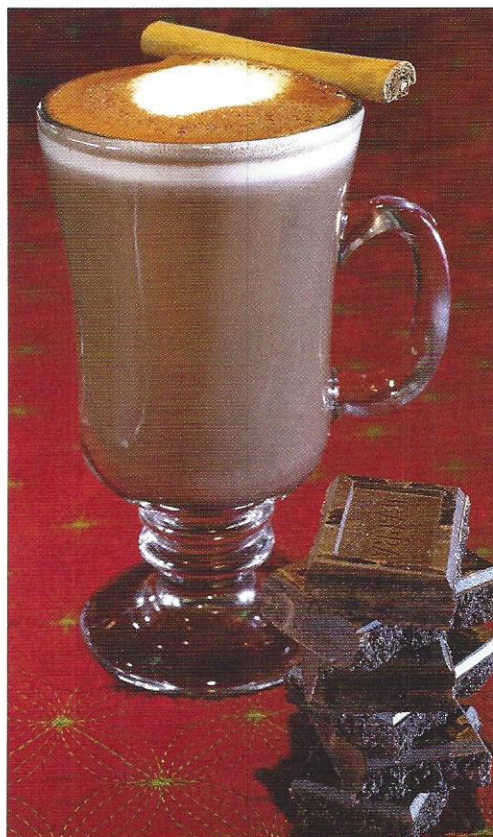
Sweetened whipped
cream for garnish

Mint leaf

*For non-alcoholic beverage: substi-
tute 3 drops peppermint extract for
of peppermint schnapps and omit
white chocolate liqueur.

In a small pot over low heat, place
milk or heavy whipping cream until
it starts to simmer. Add chocolate
and whisk* vigorously until choco-
late is melted and bubbles start to
form on the surface. Pour chocolate
mixture into cup and add pepper-
mint schnapps and white chocolate
liqueur. Top with whipped cream
and garnish with mint leaf.

**the whisk can be substituted for
a molinillo*



The Mexican Hot Chocolate

COURTESY OF ALEJANDRA CHAVEZ
CHEF/OWNER OF THYME MATTERS RESTAURANT

1 oz. Mexican sweetened chocolate
or substitute bittersweet
chocolate with a little sugar

$\frac{1}{2}$ oz. Licor 43

$\frac{1}{2}$ oz. Dark Chocolate Godiva Liqueur

$\frac{1}{2}$ oz. Baileys

$\frac{1}{2}$ cup Milk

Combine 1 oz. of chocolate and $\frac{1}{2}$ cup of milk on
stove over low heat. Keep frothing by whisking
until chocolate melts and make sure it doesn't
clump. Don't bring to a boil. Pour into cup and
add Godiva, Licor 43 and Baileys. On the side
simmer $\frac{1}{2}$ cup of heavy whipping cream and 1
stick of cinnamon. Foam up in pot with a frother
or a molinillo (whisk). Let stand a minute then
add to top of hot cocoa mixture. Recipe can be
made with cappuccino machine as well.



White Godiva

COURTESY OF RAMON PEREZ CONDE
GENERAL MANAGER/CAFÉ CENTRAL

1 oz. Baileys

1 oz. White Godiva Liqueur

2 oz. espresso (or really strong coffee)

Add White Godiva and Baileys to espresso.

Mix and then pour into martini glass

Serve warm — not too hot.

Garnish with chocolate stick. ▸