Coconut Hot Chocolate

By Melissa Clark

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Rating ★ ★ ★ ★ ★ (484)

Andrew Scrivani for The New York Times

Fudgy, decadent, slightly bitter from the cocoa and very, very creamy, this treat is a cup of hot chocolate good enough to serve to a lactose-free Valentine.

INGREDIENTS

Yield: 2 servings

FOR THE CHOCOLATE

2 tablespoons unsweetened cocoa powder

1 15-ounce can coconut milk

¼ cup dark brown sugar

Pinch kosher salt

1 ounce bittersweet chocolate, chopped about ¼ cup

1 teaspoon vanilla extract

FOR THE MERINGUE

1 large egg white

3 tablespoons superfine sugar

PREPARATION

Step 1

Whisk cocoa into ⅓ cup boiling water.

Step 2

In a saucepan, combine coconut milk, brown sugar and salt. Simmer, stirring, until sugar is dissolved, about 2 minutes. Whisk in hot cocoa and chocolate until smooth. Stir in vanilla.

Step 3

In bowl of an electric mixer, beat egg white on medium speed until it begins to foam, about 1 minute. Add superfine sugar tablespoon by tablespoon as mixer is running. Beat until egg white stiffens to soft peaks and is shiny, 5 minutes. Dollop onto cups of hot chocolate.

Private Notes

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