

Ancient Maya Hot Chocolate

Only the rich and noble members of Maya society drank this chocolately treat. Is your palate distinguished enough to appreciate its rich, wholesome flavour?

Ingredients (Makes 2 small servings)

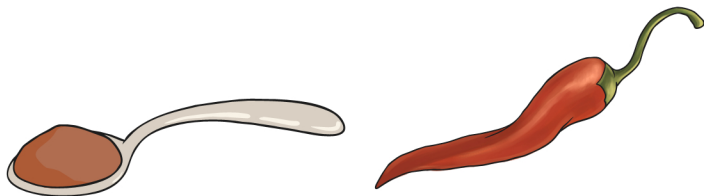
3 tablespoons of instant hot chocolate powder
250ml of milk
1 teaspoon of ground cinnamon
A pinch of chilli powder

Equipment

Small jug
Spoon (teaspoon and tablespoon)
Pan for boiling milk



Step 1. Mix the cocoa, cinnamon and chilli together in a small jug.



Step 2. Heat the milk slowly in a small pan on the stove (or in a microwave) until it is bubbly and frothy.



Step 3. Pour the milk into the jug containing the cocoa and spices and stir well.

Step 4. Serve and enjoy!



Top Tip!

If you want to make your hot chocolate more authentic, then use cacao (dark chocolate) and pour it back and forth between two mugs to make it frothy. Depictions on vases show us that this is what the ancient Maya did!