



Arequipe Hot Chocolate

GLUTEN FREE

Ingredients:

- 1 cup of **Juana**® corn meal
- 3 cups of milk
- 2 cups of water
- 4 ounces of dark chocolate, finely chopped
- 4 ounces of milk chocolate chips
- 2 tablespoons of cocoa powder
- 1 teaspoon of vanilla extract
- salt and ground cinnamon to taste
- dulce de leche to serve

Preparation:

1. Combine the **Juana**® corn flour and water in a pot and bring to a boil.
2. Add the milk, dark chocolate, milk chocolate chips, cocoa powder, and vanilla extract.
3. Mix thoroughly until all ingredients are fully combined. Add salt and cinnamon to taste, then remove from heat.
4. Blend the mixture in a blender until smooth and uniform.
5. Return the mixture to the pot and bring it back to a boil.
6. Serve warm with dulce de leche.

Makes: 8 cups