

Italian Hot Chocolate (Cioccolata Calda)

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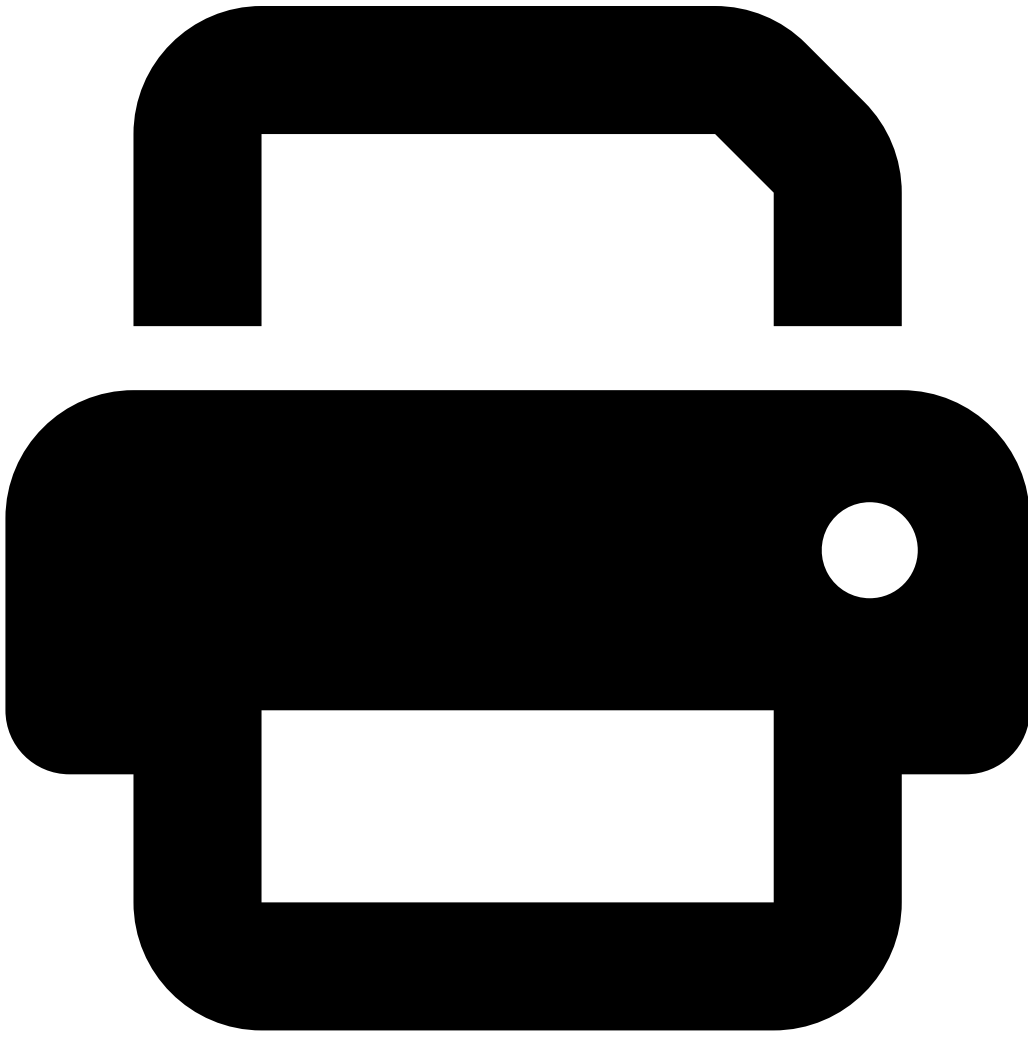
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Italian hot chocolate, or *cioccolata calda*, is rich, thick, and intensely chocolatey—nothing like the thin versions most of us grew up with. In Italy, it's meant to be slowly enjoyed, often served with a spoon, and savored on cold days at a café or at home. Made with just a handful of simple ingredients, this traditional recipe delivers a smooth, velvety texture and deep chocolate flavor that feels both comforting and indulgent.

Things to know about Italian Hot Chocolate (Cioccolata Calda)

- Italian hot chocolate is meant to be **thick and spoonable**, not thin like American-style hot chocolate.
- Using **high-quality dark chocolate** makes a noticeable difference in both flavor and texture.

- Always whisk the cornstarch with cold milk first to avoid lumps and ensure a silky finish.
- This recipe thickens quickly, so stir constantly and remove from heat as soon as it reaches the desired consistency.
- If you make this Italian hot chocolate, leave a comment below and let me know how you enjoyed it. For the perfect pairing, serve it with one of my classic Italian cookies—Angel wings, , or **Pizzicati Pinch Cookies**. The rich, thick chocolate is especially delicious alongside crisp or nutty cookies. Be sure to click through to those recipes and explore more traditional Italian cookie favorites here on the blog.

Italian Hot Chocolate (Cioccolata Calda)



- 2 cups whole milk
- 3 ounces high-quality dark chocolate (70% cacao), finely chopped
- 2 tbsp unsweetened cocoa powder
- 2 tbsp granulated sugar
- 1 tbsp cornstarch
- Pinch of salt

1. In a small bowl, whisk the **cornstarch with $\frac{1}{4}$ cup of the milk** until completely smooth, creating a slurry. Set aside.
2. In a small saucepan over medium heat, add the remaining milk, cocoa powder, sugar, and salt. Whisk well until fully combined.
3. Warm the mixture until steaming but **do not let it boil**.
4. Add the chopped dark chocolate and stir until melted and smooth.
5. Whisk in the cornstarch slurry and continue cooking, stirring constantly.
6. Cook for **2–4 minutes**, until the hot chocolate thickens to a rich, velvety, spoon-coating consistency.
7. Remove from heat and stir in vanilla or citrus zest, if using.
8. Serve immediately in small cups, just as it's enjoyed in Italian cafés. Optional top with fresh whipped cream.

Caffè Affogato with Chocolate Sauce

Caffè Affogato with Chocolate Sauce

At the restaurant, our **Caffè Affogato with Chocolate Sauce** was always a customer favorite—elegant, effortless, and ready in under five minutes. We served it tableside with a shot of hot espresso poured over creamy vanilla gelato, then finished with a warm drizzle of rich chocolate sauce. It was a \$9 dessert with a five-star feel, but the best part? You can make it at home for a fraction of the cost with just a few simple ingredients. Whether you're entertaining or just craving something sweet, this classic Italian treat is the easiest way to impress.

At the restaurant, we used a professional espresso machine to pull rich, velvety shots that added depth and warmth to each affogato. But you don't need a commercial setup to enjoy this at home—a stovetop moka pot, Nespresso, or even a strong brew from a French press will do the trick. What matters most is that your coffee is hot and bold, so it melts the gelato just enough to create that creamy, dreamy contrast. If you do happen to have an espresso machine at home, this is the perfect excuse to put it to good use.

Things to know about this Caffè Affogato With Chocolate sauce

- **Only 3 main ingredients** – vanilla gelato, espresso, and chocolate sauce.
- **Comes together in under 5 minutes** – perfect for last-minute entertaining.
- **No special equipment needed** – use whatever coffee method you have at home.

- **Easy to customize** – swap in hazelnut gelato, add liqueur like amaretto or Kahlúa, or top with nuts or shaved chocolate.
- **Looks elegant, tastes luxurious** – but costs a fraction of what you'd pay in a restaurant.
- **Great for small dinner parties or date nights** – serve it in clear glasses for that wow factor.

You said: Caffè Affogato with Chocolate Sauce

Caffè Affogato with Chocolate Sauce

Ingredients (serves 2):

- 2 scoops of good-quality vanilla gelato or ice cream
- 2 shots of freshly brewed hot espresso (or strong coffee)
- 2–3 tablespoons warm chocolate sauce (store-bought or homemade)
- Optional: chocolate shavings or chopped hazelnuts for garnish

Instructions:

1. Scoop vanilla gelato into two chilled serving glasses.
2. Drizzle warm chocolate sauce over the gelato.
3. Pour 1 shot of hot espresso over each scoop right before serving.
4. Top with chocolate shavings or chopped nuts if desired.

5. Serve immediately with a spoon.

Optional Homemade Chocolate Sauce:

- 1/4 cup heavy cream
 - 1/2 cup chopped dark chocolate
 - 1 tsp sugar (optional)
- Melt together over low heat, stirring until smooth.
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Fruity non alcoholic sangria

Fruity non alcoholic sangria

Cheers to 15 years alcohol-free!

I'm celebrating with this vibrant non-alcoholic sangria—bursting with fruity goodness and perfect for any occasion.

Want to kick it up a notch? Add your favorite wine, or keep it as is—either way, it's a total crowd-pleaser.

You'll love the tartness of the cranberries paired with the sweetness of fruit juices. A touch of cinnamon brings it all together, making this the perfect non-alcoholic holiday cocktail.

It's colorful, refreshing, and comes together in minutes—just slice, stir, and chill. Whether you're toasting a milestone or

just need a festive drink for your next gathering, this sangria fits the moment beautifully.

variations for this fruity non-alcoholic sangria

Looking to switch things up? Here are a few easy ways to customize your sangria:

- For an alcoholic version, substitute the sparkling soda with a bottle of your favorite red wine.
- Try club soda or ginger ale instead of lemon-lime soda for a different kind of fizz.
- The fruits and amounts are totally flexible—mix and match based on your taste or whatever's in season.

With its vibrant flavors and endless customization options, this sangria is the perfect drink for any occasion.

Refreshing, versatile, and easy to make, it's sure to delight family and friends—and add a colorful sparkle to your holiday gatherings. **Enjoy!**

Ingredients

- 1 lemon sliced
- 1 orange sliced
- 1 apple unpeeled and sliced
- 1 cup pomegranate seeds
- 1 cup fresh cranberries
- 2 cups each cranberry +orange+ grape juice
- 1/2 cup lemon juice
- 1/2 cup honey
- A few rosemary sprigs
- 4 cups San Pellegrino sparkling water or lemon-lime soda

- or your favorite red wine
- 2 cups ice

Instructions

1. Prepare the fruit by cleaning and slicing
 2. Add all the ingredients except for the ice to a pitcher and mix to combine.
 3. Refrigerate for at least an hour
 4. To serve add the ice to chilled glasses pour the sangria over the ice garnish each glass with a rosemary sprig and additional pomegranate seeds. ENJOY!!!!
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Peppermint Hot Chocolate

Peppermint Hot Chocolate

So it begins, my Christmas baking and tree decorating. When I start baking I make these Peppermint Hot Chocolate to really get in the spirit!!! These are not your typical powder mix hot chocolate.

No, no these Peppermint hot chocolate drinks are what dreams are made of. Real melted chocolate, milk, cream and full of peppermint flavor that screams Christmas is coming!!!

Pour them into pretty glass mugs to add a sparkle to your Holiday mood and be sure to add the candy canes when the hot chocolate is hot.

The heat melts the candy canes for extra peppermint flavor, that I love this time of year!!!!!!

You Can Adult These Peppermint Hot Chocolates

Oh yeah you can easily adult these Peppermint Hot chocolates. Here's how, You can add any kind of liqueur you like. Brandy works particularly well in this recipe,

If your like me and are allergic to alcohol adult it up with some real strong coffee.

You could use espresso if you have an espresso machine, I still use my stove top espresso coffee maker like my mother did, it works perfectly or you can use regular coffee

But if your wanting espresso any time of the year, but don't want the expense of a home espresso machine get the stove top one. I also used real whip cream, but you don't have too. You can use what fits your lifestyle and taste.

If you make these holiday inspired drinks please leave me a comment and don't forget to tag me on Instagram with your creations.

I love hearing from you, that's my favorite part!!!!

Ingredients

- 3 cups milk
- 1 cup heavy cream
- 1 cup white chocolate chips
- 1 cup semi sweet chocolate chips
- 3 tablespoons unsweetened cocoa powder
- 1 teaspoons peppermint flavoring
- Peppermint Candy canes
- Whipped cream, candy canes and marshmallows for garnish

Instructions

1. Combine the milk and heavy cream with the white chocolate and peppermint flavoring
2. Simmer over low heat until the chocolate is melted
3. Remove two cups for the white chocolate hot chocolate
4. Now to the remaining milk mixture
5. Add the chocolate and cocoa powder
6. And cook whisking until melted about 2 to 3 minutes
7. Ladle into mugs Add a few marshmallows and a candy cane in each
8. Reheat the White hot chocolate if necessary