



CHAMPURRADO

(Mexican Hot Chocolate and Corn Drink)

RECIPE



Time to make: 20 mins

Serves 4 to 6 servings

Ingredients:

- 1/2 cup masa harina para tortillas
- 3 cups water, plus more as needed (see notes)
- 1 cup milk
- 3 1/2 ounces dark chocolate, broken into pieces
- 3 tablespoons dark brown sugar
- 1 cinnamon stick or 1/4 teaspoon ground cinnamon
- Kosher salt



Instructions:

1. In a large saucepan, add masa and set over medium heat. Immediately add water in a slow, thin stream while whisking constantly to avoid lumps. Bring to a simmer and whisk in milk, chocolate, brown sugar, and a generous pinch of salt until chocolate is melted, about 1 minute. Add cinnamon.

2. Return to a simmer and lower heat to low. Continue to simmer gently, whisking constantly, for 5 minutes. Discard cinnamon stick, if using. Thin with additional water, as needed, to create a thick-yet-drinkable hot beverage (the exact consistency is a matter of personal taste, see note), reheating as necessary. Taste, adding more sugar or salt if desired. Froth with a whisk or immersion blender, then ladle into mugs, and serve.



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NOTE: This recipe produces a fairly thick, rich drink that is mildly sweet. You can add more water and sugar if you want a thinner, sweeter version.

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