



A White Hot Valentine

BRANDIED WHITE HOT CHOCOLATE

6 squares white chocolate, chopped 1/4 cup (50 mL) white creme de cacao
4 cups (1 L) milk Sweetened whipped cream and nutmeg
1/3 cup (75 mL) brandy

Place white chocolate in a heatproof bowl. Heat milk in a medium saucepan over medium heat until steaming and just beginning to simmer. Do not boil. Whisk 1 cup (250 mL) of hot milk into white chocolate, whisking until white chocolate is melted and mixture is smooth. Gradually whisk in remaining hot milk. Stir in brandy and creme de cacao. Pour into mugs. Top each serving with a dollop of whipped cream and dust with nutmeg. Serves 4 - 6.

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