

## Making hot chocolate

Those of you who were a regular at Night Songs in Chapel last year will know that the Chaplain is a bit obsessive about the process for making hot chocolate. If you'd like to replicate this overthinking experience in the comfort of your own room, while you tune into the Night Songs livestream (Thursdays at 10pm), you are welcome to follow the instructions below:

*If you have 'instant' hot chocolate powder that already contains milk powder and sugar*

1. Put the kettle on.
2. Spoon a generous amount of hot chocolate powder into your mug.
3. Add enough of your preferred milk to the powder that when you stir it vigorously with a teaspoon it makes a slightly bubbly paste.
4. Once the kettle boils, pour the hot water into your mug, ensuring that you leave enough room for squirty cream and marshmallows if you have them. (If you can pour your water from some height, and still aim accurately, this will improve the aeration of your hot chocolate)

*If you have 'add milk' hot chocolate*

1. Put your milk on to heat up (but don't let it boil) – measure the quantity using the mug you're going to drink from.
2. Spoon a generous amount of hot chocolate powder into your mug.
3. Add enough of cold milk to the powder, and stir it vigorously with a teaspoon to make a slightly bubbly paste (and if your chocolate powder is just cocoa, add your sugar now).
4. Add your hot milk, stirring continuously.

*If you have no hot chocolate, but you do have an uneaten Easter egg or a bar of chocolate*

1. Put some milk on to heat up (but don't let it boil) – measure the quantity using the mug you're going to drink from.
2. Break up your Easter eggs or chocolate bar into pieces and put them into a pyrex or pottery bowl, and either microwave it (as long as you keep an eye on it so it doesn't burn – get it out every so often and stir it) or lower the bowl into a saucepan of water (the saucepan should have a slightly smaller diameter than the bowl, so the bowl is in the water but not touching the bottom of the pan) and heat it on the stove (again, don't leave it unattended, and keep stirring it).
3. Once the chocolate has melted and the milk has heated up, slowly add the milk to the chocolate, stirring it continuously, and transfer it to a mug.

Whichever method you used, you can now add squirty cream, if you have it (and don't forget to rinse the nozzle afterwards) and marshmallows. If you want to add another sprinkle of hot chocolate powder on top, you go ahead. Nobody's watching or judging. Same goes for chocolate sprinkles, hundreds & thousands, grated chocolate\* or other toppings that you may have to hand.

*\*chocolate grates best when chilled.*

