

# Global Hot Chocolate

There are as many variations of the chocolate drink in Europe as there are cultures, but these are some of the more popular or well known.

## SPANISH

Often served as breakfast with churros on the side, in Spain, hot chocolate — made with ground cacao, cocoa powder, or solid chocolate — is more like the consistency of pudding, a thickened sauce better for dipping than sipping.

## ITALIAN

Another thicker sipper, the Italian dark chocolate cioccolata calda often is made with cornstarch or flour as a thickener and served extremely hot.

## FRENCH

Le chocolat chaud is the iconic rich sipping chocolate made with shaved dark chocolate, cream, whole milk, and sugar. A little goes a long way.

## HUNGARIAN

This hot chocolate carries a unique flavor with chopped chocolate, smoked paprika, pepper, ground cloves, and sometimes a touch of salt and burnt sugar.

## INDIAN

Hot chocolate in India heavily incorporates the earthy spices — such as ginger, cardamom, cinnamon, cloves, and peppercorn — that are so prevalent in the region, but uses white chocolate as a base.

## THE NETHERLANDS

Dutch cocoa typically has lower acid due to the addition of an alkaline agent in the chocolate-making process, giving it a slightly less bitter flavor. Dutch hot chocolate is made with rich dark chocolate, a nice scoop of Dutch processed cocoa, milk, and a large dollop of unsweetened whipped cream dusted with cocoa and cinnamon. For adults, a touch of rum often is added.

## BELGIAN

Made with both ultra-smooth chopped milk chocolate and dark chocolate, milk, cinnamon, sugar, and whipped cream, this hot chocolate celebrates the high-quality chocolate for which Belgium is known.

## VIENNESE

Truly indulgent, hot chocolate in Vienna is made with water instead of milk, bittersweet chocolate shavings, thickened with egg yolk, and often served with a heaping serving of whipped cream.

**National  
Hot Chocolate  
Day is Jan. 31.**  
Celebrate with  
our recipe or with one of  
these global flavors.