

Courtyard Cocoa Bliss



(Bonds Whiskey Edition)

This is the hot cocoa that Alessia made for Matteo while they were staying in Mayfair, England. From the book *Savage Vows*.

Ingredients (serves 2):

- 2 cups whole milk (I add half and half or heavy whipping cream for extra richness)
- 2 oz rich, dark chocolate, chopped
- 1 tbsp cocoa powder (unsweetened)
- 1-2 tbsp brown sugar (Adds a molasses goodness)
- 1/4 tsp cinnamon
- A pinch of salt
- 1 oz Baileys Irish Cream (for creamy sweetness)
- 1 oz Grand Marnier or Cointreau (if you want a citrus touch)
- 1.5 oz Bonds gold label whiskey (or your favorite. I use Jameson's as a substitute.)

For Garnish:

- Whipped cream
- Grated chocolate or cocoa powder
- A cinnamon stick (optional, for stirring)
- A small orange twist

Instructions:

1. In a saucepan over medium heat, combine the milk, cocoa powder, brown sugar, cinnamon, and sea salt. Whisk until the cocoa powder dissolves and the mixture is steaming but not boiling.
2. Add the chopped chocolate and stir until fully melted and smooth.
3. Lower the heat and stir in the Baileys, Grand Marnier (or Cointreau), and whiskey. Heat gently for a minute, but do not let it boil.
4. Pour into two mugs. Top with a generous dollop of whipped cream, sprinkle with grated chocolate or cocoa powder, and garnish with a cinnamon stick and orange twist.
5. Enjoy the smoky whiskey kick and velvety chocolate near the fire with your favorite person or book.

