

# How to make Chocolate Soup

If you are looking for something out of the ordinary to intrigue your guests, try a dessert soup. This one's a cross between thick, rich hot chocolate and pudding.

The recipe comes from *Cuisine at Home* and has much to recommend it, not the least of which is ease of preparation.

## INGREDIENTS

- \* 4 cups whole milk
  - \* 1 can sweetened condensed milk (414 ml)
  - \* 1 bag Ghirardelli bittersweet chocolate chips (340 g)
  - \* 1/2 tsp salt
  - \* 2 tsp vanilla extract
  - \* 1 tsp espresso powder, optional
- Optional Fruit Salsa**
- \* 1/2 cup strawberries, diced
  - \* 1/2 cup fresh pineapple, diced
  - \* 1/2 cup kiwi, diced
  - \* 1 tsp sugar
  - \* whipped cream

## DIRECTIONS

1. Combine whole milk, condensed milk, chocolate chips, and salt in a saucepan.
2. Bring to a simmer over medium-low heat, whisking constantly. Reduce heat to low and cook, whisking often, until chocolate melts and mixture is smooth; 20–25 minutes. As the chocolate melts, it may look a little grainy, but don't worry — it will smooth out. Just whisk it often as it heats. Remove soup from heat.
3. Whisk vanilla and espresso powder together in a small bowl until dissolved; stir into the
4. If using salsa, toss strawberries, pineapple, kiwi, and sugar together in a bowl.
5. Serve soup warm and top with fruit salsa and a dollop of whipped cream, if desired.

### Cook's Note

You can make the "soup" ahead and reheat (over low heat), but make the fruit salsa right before serving so that it's fresh.