

Brookfield

▪ First ▪
Canadian
▪ Place ▪

Merry Mugful



Everybody loves a hot cup of cocoa, and there's nothing like a snifter of brandy to warm up a winter's chill. This holiday season, mix up this cozy take on a cocktail classic. It's easy to make this **Campari Red Hot Chocolate**. Be sure to drop by **LCBO** in First Canadian Place to pick up supplies on your way home.

Ingredients

- 1 ounce Campari
- 2 ounces Brandy
- 3 ounces whole milk
- 0.5 ounce heavy cream (optional)
- 2 tablespoons of dark chocolate chips

Instructions

If you have a cappuccino machine: put milk, cream and chocolate chips in a cup and froth. When milk is hot remove frothing wand and whisk or stir vigorously until chocolate is completely melted.

Alternatively, heat the milk, cream and chocolate chips in a small pot, until the chocolate has completely melted. Then froth with a hand-frother.

Still in the Campari and Brandy. Then pour into heat-resistant cup. Garnish with a large marshmallow or a red peppermint stick. Cheers!