

## HOT CHOCOLATE for GRANDFATHER FIRE

The host of a Grandfather Fire event is responsible for ensuring the ingredients are onsite.

**1/2-gallon (or 2 liters) whole milk lactose-free – organic if possible (if you can't find lactose free just use whole milk)**

**1/2-gallon (or 2 liters) of water**

**5 - 6 Ibarra discs (better than the Abuelita brand which is sweeter)**

**5 - 7 Tablespoons powdered cocoa.**

**Total quantity = 1 gallon ~ 4 liters**

*NOTE: 1/2 gallon is equal to 8 cups*

**Generally, when you use gallons, the proportion is 5 disc/5 T powder. When you use liters, you may use 6 discs and 6-7 powder.**

*If you can't find lactose-free milk and only have whole milk then try the proportion of 1/3 whole milk and 2/3 water to total 1 gallon or 4 L total cocoa. Let the Tepoz office know if any adjustment to this is made so that they can update the recipe.*

### Ideal preparation (usually takes ~ 30 minutes)

- First, boil the prescribed amount of water.
- While boiling water, cut 5 chocolate discs into chunks.
- Place about 1 cup of the boiled water into a separate pot along with all 5 of the cut-up chocolate discs.
- Stir vigorously to cream.
- Add milk slowly.
- Stir occasionally to mix thoroughly while the temperature rises to heat the milk.
- Add the powdered cocoa.
- Stir or whisk.
- When it's completely mixed add the remaining amount of boiled water.
- Stir or whisk.
- Ask David, the pilot, or someone qualified to taste the cocoa after it is mixed and hot but just before you bring it to a boil and make any adjustments to the flavor.
- Flavor aim –smooth, rich, light chocolatey. Not too watery and not too sweet or syrupy.
- Once the flavor is approved boil for no more than 1 minute to blend the flavors. **Do not boil more than once.**
- Do not scorch.
- Put into 1-2 thermoses that are easy to use and work properly to keep it hot.

***Cocoa Maiden is responsible to ensure the cocoa pot and thermoses are cleaned and any extra cocoa is disposed of properly (down the sink, in the fire, or the garden).***



Look for this Milk in Tepoz.  
ALPURA SELECTA  
ENTERA DESLACTOSADA

Available in the supermarket  
**in front of Pan Nuestro.**

*(Whole Milk lactose-free)*



This is the second option:  
SANTA CLARA  
LECHE ENTERA

*(Whole Milk)*