



MARBELLE ENTERTAINS

Savory and Sweet Recipes
for Every Occasion from
the Master Chocolatier

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MARIBEL LIEBERMAN

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RIZZOLI
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MarieBelle's Hot Chocolate

MarieBelle Aztec Hot Chocolate is made with 60% single-origin pure chocolate, resulting in a drink that is richer and has a more pronounced flavor. For American-style hot chocolate, use any kind of milk—including vegan options—or, for European-style hot chocolate, go with water.

American-style Aztec Hot Chocolate

• SERVES 2 TO 4 •

2 cups (480 ml) milk

**1⅓ cups (170 g) MarieBelle
Aztec Hot Chocolate**

In a small saucepan, bring the milk to a simmer over medium heat.

Add the MarieBelle Aztec Hot Chocolate and whisk until dissolved and well combined. Bring to a slow boil, whisking constantly and being sure to reach the contents at the bottom of the pan to prevent the chocolate from sticking, about 30 seconds.

Pour into espresso cups or mugs and serve.

European-style Aztec Hot Chocolate

• SERVES 2 TO 4 •

1 cup (240 ml) water

**1⅓ cups (170 g) MarieBelle
Aztec Hot Chocolate**

In a small saucepan, bring the water to a simmer over medium heat.

Add the MarieBelle Aztec Hot Chocolate and whisk until dissolved and well combined. Bring to a slow boil, whisking constantly and being sure to reach the contents at the bottom of the pan to prevent the chocolate from sticking, about 10 seconds.

Pour into espresso cups or mugs and serve.