



Chocolate con Queso

Description

Chocolate with cheese is a particular drink for cold weather. Very popular for breakfast or tea time in the Andes region of Colombia, the sweet and salty flavour blend perfectly together.

Chocolate con Queso or Chocolate Drink with Cheese (English version below)

Ingredientes para 2 porciones

- 1 litro de leche o agua
- 2 pastillas de chocolate o 6 cucharadas de Chocolate en polvo (Cadbury or Galaxy)
- 1 bola de queso mozzarella

Preparación

1. En una olla mediana colocar la leche.
2. Poner a fuego medio y dejar hervir.
3. Añadir el chocolate y revolver constantemente con una cuchara de palo o un molinillo.
4. Cuando la mezcla empiece a hacer burbujas, bajar del fuego.
5. Colocar el queso en el fondo de la taza y servir el chocolate bien caliente encima del queso

Nota: Se puede servir con pan o arepas.

Chocolate Drink with Cheese (English version)

Ingredients for 2 portions

- 1 litre of milk or water
- 6 tbsp of Chocolate drink Cadbury or Galaxy
- 1 ball of mozzarella cheese

Preparation

1. In a medium saucepan, place the milk.
2. Place over medium heat and bring to boil.
3. Add the chocolate, stirring constantly with a wooden spoon.
4. When the mixture begins to bubble, lower the heat.
5. Place the cheese into the cup and pour the hot chocolate in the top of it.

Note: You can serve it with bread or corn cakes.