



Chocolate en Leche de Coco

## Description

This drink is one of our versions of Chocolate. We normally have it for breakfast or in the afternoon for tea. It goes very well with Pandebonos or Pandeyucas (Cheese Bread).

## Chocolate en Leche de Coco or Chocolate in Coconut Milk (English version below)

### Ingredientes

- 1 litro de leche de coco
- 2 pastillas de chocolate o 4 cucharadas de Chocolate en polvo (Cadbury or Galaxy)
- 1 cucharadita de vainilla (opcional)

### Preparacion

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

## Chocolate in Cococnut Milk (English version)

### Ingredients

- 1 litre of coconut milk
- 4 tbsp of Chocolate drink Cadbury or Galaxy
- 1 teaspoon of vanilla extract (optional)

### Preparation

1. In a medium saucepan, place the milk and vanilla extract.
2. Place over medium heat and bring to boil.
3. Add to the mixture the chocolate, stirring constantly with a wooden spoon.
4. When the mixture begins to bubble, lower the heat and serve.