

LEO TEATERO

CHAMPURRADO



Ingredients

½ cup / 43g of masa harina para tortillas or corn flour
3 cups / 705 ml of water, plus more as needed (see note)
1 cup / 235 ml of milk
3 ½ ounces / 85g of dark chocolate, broken into pieces
3 tbsp. / 37.5g of dark brown sugar
1 cinnamon stick or 1/4 tsp./2g of ground cinnamon
Kosher salt

Directions

In a large saucepan, add masa and set over medium heat. Immediately add water in a slow, thin stream while whisking constantly to avoid lumps (you could also shake this in a large jar to insure there are no lumps). Bring the mixture to a simmer and whisk in milk, chocolate, brown sugar, and a generous pinch of salt until chocolate is melted, about 1 minute. Add cinnamon.

Return to a simmer and lower heat to low. Continue to simmer gently, whisking constantly, for 5 minutes. Discard cinnamon stick, if using. Thin the drink with additional water, as needed, to create a thick-yet-drinkable hot beverage, reheating as necessary. Taste, adding more sugar or salt if desired. Froth with a whisk or immersion blender, then ladle into mugs, and serve.