Chokola Ayisyen

**YIELD:** 8½ cups

**INGREDIENTS:**
- 2 cups water
- 1 lime rind
- 1 cup dark cocoa powder or 1 bar unsweetened chocolate or 1 Haitian raw chocolate ball
- 3 cinnamon sticks or ½ teaspoon ground cinnamon
- 4 star anise pods or ¼ teaspoon ground anise
- ⅛ teaspoon ground allspice
- ¾ cup brown sugar
- 4 cups coconut milk
- 2 cups milk
- 1½ teaspoons vanilla
- Pinch kosher salt
- Whipped cream for topping, optional

**STEPS:**
1. In a large pot, over medium heat, heat the water, chocolate, lime, cinnamon, star anise and allspice. Whisk until all the chocolate is dissolved. Note: if you are using a Haitian chocolate ball, this will take approximately 15 minutes.
2. Once the chocolate is dissolved, add the brown sugar, coconut milk, milk and salt, and bring the mixture to a boil.
3. Remove the hot chocolate from the heat and stir in the vanilla extract.
4. Strain the hot chocolate mixture through a fine mesh strainer to remove the spices.
5. Serve piping hot.

**NOTES:**
Haitian hot chocolate is traditionally made with unrefined Haitian cocoa, called *chokola pevi*. This chocolate is hard to find outside of Haiti, so we recommend using a bittersweet chocolate, either in powder or bar form to substitute.

Some Haitian cooks prefer to use evaporated milk and forgo the sugar, we prefer brown sugar, but do fiddle around to adjust the flavors of this recipe to your preference.