



Culinary Institute
of America

Mexican Hot Chocolate Bomb

Ingredients:

- 2 pounds, dark chocolate
- 2 cups, cocoa powder
- 2 tbsp cinnamon
- 1 tbsp, nutmeg
- 1 tbsp, clove
- 1 tbsp, chile powder
- 2 cups, heavy whipping cream

Notes for Before You Start Your Chocolate Bomb

- Make sure your equipment is clean and dry before placing chocolate in it.
- When using double boiler do not let steam release over the bowl and get into the chocolate.
- Be sure to have enough chocolate on the side that will be added to the melted chocolate for the tempering process.

Equipment List:

- Medium bowl x2
- Whisk x2
- Rubber spatula x2
- Spoon x2
- Medium pot
- Half sphere silicone mold (any shape will do)

Directions:

1. Place 1 1/2 pound of chocolate in medium metal bowl over a pot of simmering water.
2. Constantly stir the chocolate until fully melted and place off the heat.
3. Add 1/2 of the remaining chocolate to the bowl and stir until fully incorporated.

4. Slowly incorporate remaining chocolate to the bowl until you have melted chocolate of a 88–90 degree temperature. Before placing your chocolate into the mold, you will want to check that your chocolate is tempered by using a spoon or offset spatula if you have it and allowing it to dry. If the test chocolate has not dried in 3–5 minutes, then it has not tempered. Make sure it has dried in time, has no streaks and has a shine.
5. Using a metal spoon place enough chocolate in your mold to create a layer that completely covers the mold in chocolate.
6. While letting the mold dry, place the cocoa powder, nutmeg, cinnamon, clove and chile powder in a bowl and whisk until fully combined. If you would like more heat you can add more chile powder.
7. Unmold the chocolate shells and place the pan on a medium -light heat. The pan needs to be just barely warm enough to slight melt the chocolate. With gloved hands melt any excess chocolate.
8. Take a measuring spoon and scoop the dry hot chocolate mix into the half sphere mold.
9. Place the other half mold to create a full sphere and press gently to allow the melted chocolate to dry.
10. Place your heavy cream on medium heat until at a simmer.
11. Place half the cream into the mug and drop in the hot chocolate bomb then pour the remaining heated heavy cream onto the bomb.
12. Once melted ensure that the dry hot chocolate mix is well combined by stirring with a spoon.
13. Enjoy!