

Champorado

Serves 1 | Active Time: 30 minutes | Total Time: 30 minutes

Swick

Chef's Notes

- If the chocolates that you are using are large, cut them into smaller pieces.

Other people prefer their champorado to be soupy while other thick. I like mind in between. The milk will also add moisture.

Some people dissolve the chocolate in hot water before adding to the rice mixture. I never had any problems with the chocolates I'm using. The chocolates melted and dissolved evenly into the mixture.

The ratio I use is 1 part rice to 4 parts water. You can start with 3 cups of water per 1 cup of rice. Just add more water at the end of the cooking if desired. With the recipe above, I reached my desired consistency. Glutinous rice also differs in their starch content, so better to add less water in the beginning. The champorado has to be thick but not too watery and not too dry.

While the champorado is served hot, the evaporated milk is fresh from the fridge. You can bring it out from the fridge about 30 minutes before serving, so they're not too cold.

Step 1: Cooking the Glutinous Rice

- 1 cup glutinous rice
- 4 cups water

To start the champorado, combine the glutinous rice and the water in a large heavy bottomed sauce pan. Bring to boil, then lower the heat to low-medium and cook the glutinous rice, slightly covered.

Step 2: Adding the Chocolate

- 1 cup tablea/Mexican or dark chocolate (about 100 grams)*
- ¼-½ cup muscovado sugar, or to taste
- 1 cup water, if needed

When the rice is three-fourths cook, about after 7 minutes, add the chocolate and stir until melted. Cook the mixture, stirring constantly for another 5-10 minutes or until thick and the rice is soft. Add more water if necessary. Turn off the heat. Add the sugar and stir to combine. (I used only about 1/4 cup of sugar).

Step 3: Serving the Champorado

- 1 cup evaporated milk (aproximately), to serve
- unrefined sea salt, to taste
- ground cinammon, to taste
- cayenne pepper (optional), to taste

To serve the champorado, spoon the mixture onto individual bowls. Pour evaporated milk then season the champorado with sea salt, cinnamon and cayenne pepper.

Serve immediately.