



MEXICAN HOT CHOCOLATE XANGOS[®]

Our traditional XANGOS[®] kicked up with a spiced chocolate sauce.

Ingredients

XANGOS[®]

chocolate mousse

“hot” chocolate sauce (chocolate sauce w/ pinch of cayenne, nutmeg & cinnamon)

Directions

step 1

Fry thawed XANGOS[®] until golden brown (about 4 minutes).

step 2

Allow at least 30 seconds to cool, then coat in cinnamon sugar.

step 3

Cut XANGOS[®] in thirds and plate with chocolate mousse.

step 4

Drizzle with “hot” chocolate sauce.