

luxe . chocolate . recipes

by *Jodie V.*

THE ULTIMATE ICED MOCHA

Serves 2-4

INGREDIENTS

CHOCOLATE MILK

2 cups (500ml)	milk
½ cup (125ml)	thickened cream
2 tablespoons	brown sugar
160g	dark chocolate (callets/buttons or chopped)

COFFEE GANACHE SWIRLED WHIPPED CREAM

100g	thickened cream
15g	coffee beans
80g	dark chocolate
100g	thickened cream (to whip)
30g	icing sugar (sifted)
¼ pod	vanilla bean seeds (scraped from pod)

TO SERVE

4 x scoops of good quality vanilla ice-cream (vanilla bean ice-cream even better!)

4 x shots of espresso coffee, or 4 x 30ml any very strong brewed coffee.

Grated chocolate or shards of chocolate

METHOD

CHOCOLATE MILK

Bring the milk, cream and brown sugar to a simmer (just under the boil), and pour onto the chocolate.

Mix together with a whisk as chocolate melts until combined.

Cover surface with cling wrap touching the surface of the chocolate milk, and refrigerate until use.

COFFEE GANACHE SWIRLED WHIPPED CREAM

Heat the first portion of thickened cream almost to a boil, remove from heat and place coffee beans in hot cream and let infuse for 15mins. After this time, strain away coffee beans.

Bring infused cream back to the boil, pour over the dark chocolate. Mix together as chocolate melts until combined.

Cool, until the ganache thickens, stirring every so often.

Whip the second portion of thickened cream with the icing sugar and vanilla bean until thick, light and fluffy.

Gently fold the coffee infused chocolate ganache through the whipped cream, leaving a swirled pattern. Refrigerate.

TO ASSEMBLE

Pour the chocolate milk between 4 x large glasses.

Add a scoop of ice-cream to each glass.

Pour a shot of espresso over the ice-cream.

Add big dollops of coffee chocolate ganache whipped cream.

Top with grated chocolate or shards of chocolate.

Lightly dust with finely grated chocolate.

Serve with a straw and long handled spoon.