
KITCHEN CONNAISSEUR

Spanish Chocolate Mocha Coffee



ingredients

4 Tbsp	Chocolate Mocha Sauce
6 ounce	Brandy
4 Cups	Coffee - hot brewed, moderate roast
1/2 Cup	Whipping cream- freshly whipped (do not use the canned product it is too light)
2 tsp	Chocolate shavings

instructions

1. On high, heat the Chocolate Mocha Sauce in the microwave for 25 seconds or until very thin. Remove, and place 2 tsp in a long stemmed glass.
2. Add 1 ounce of brandy and 5 ounces of coffee, stir.
3. Top with whipped cream and chocolate shavings.

Serve immediately. Makes 6 servings.