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# KITCHEN CONNAISSEUR

## *Spanish Chocolate Mocha Coffee*



### *ingredients*

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