BROWN CHOCOLATE ESPUMA



Ingredients

- 340g fresh milk
- 20g honeyl
- 35g coffee
- 80g de 70% chocolate coating

Preparation

1· Boil the milk, add the coffee beans crushed in a mortar, cover and infuse for 1 hour.

2· Strain through a superbag and add the honey.

3· Heat again without boiling in order to melt the chocolate.

4· Add the chocolate, leave to stand for 2 minutes and blend well, making sure that the chocolate has melted perfectly.

5· Chill in the fridge.

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* This recipe is for a chocolate and coffee milkshake to drink cold, but if we put it in a siphon we make a super light espuma.