



BROWN CHOCOLATE ESPUMA



Ingredients

- 340g fresh milk
- 20g honey
- 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.