Less than 30 minutes

Serves 2

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Ingredients

- 1 slab (100g) dark chocolate
- ½ cup (125ml) cream, plus 3 Tbsp (45ml) for ganache
- 1/3 cup (80ml) freshly prepared House of Coffees Italian blend coffee, cooled
- 3 tots (75ml) simple syrup
- 2 tots (50ml) non-alcoholic gin of your choice
- Ice
- Whipped cream or mascarpone, for serving
- Chocolate shavings, for serving

Method

- 1. Melt chocolate and 3 Tbsp (45ml) cream together to create a ganache.
- 2. Spread ganache inside two cocktail glasses, then divide remaining ganache between glasses and set aside.
- 3. Combine $\frac{1}{2}$ cup (125ml) cream, cooled coffee, simple syrup and gin in an ice-filled shaker.
- 4. Shake for 30 seconds to combine.
- 5. Pour into prepared glasses and top with 1–2 Tbsp (15–30ml) whipped cream or mascarpone each.
- 6. Serve topped with chocolate shavings.

COOK'S NOTE:

To make a simple syrup, combine equal amounts of water and sugar and heat just until sugar is melted. Cool and add to cocktails to sweeten.

GOOD IDEA

Turn this mocktail into a dessert by serving with Boudoir biscuits on the side.

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