

Less than 30 minutes

Serves 2

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients

- 1 slab (100g) dark chocolate
- ½ cup (125ml) cream, plus 3 Tbsp (45ml) for ganache
- ⅓ 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 ½ 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.

This recipe is sponsored by House of Coffees

House of Coffees delivers a range of great coffee blends full of rich flavour and delicious aromas! For the coffee connoisseur.

[Browse more dessert recipes here.](#)