

CHOCOLATE PEPPERMINT MOCHA

Individual Coffee Serving

- 2 teaspoons peppermint syrup
- 1 tablespoon mocha
- 4 ounces espresso El Caminante San Lucas coffee
- 8 ounces 2% milk steamed
- 2 tablespoons whipped cream

Optional

- 2 teaspoons chocolate syrup
- 1 teaspoon peppermint candy crushed



Peppermint Mocha

- To make steamed milk, first heat milk in the microwave for about 30 to 45 seconds, and then airate by placing in a glass jar with a lid and shaking for 5 to 10 seconds to work in some air bubbles.
- Pour the syrups in a coffee mug followed by the coffee. Add the steamed milk. Top with whipped cream and chocolate syrup, and crushed peppermint, if desired.



Ingredients:

Peppermint Syrup

- 1 cup water
- 1 cup sugar
- 2 teaspoons peppermint extract

Mocha Syrup

- 1 cup sugar
- 1 cup water
- 2 tablespoons cocoa powder

Peppermint Syrup

- Combine water and sugar in a medium size pot and stir well. Bring mixture to a rolling boil over medium high heat. Stir to make sure all sugar is dissolved.
- Remove from heat and add peppermint extract. Allow to cool, then store in the refrigerator in an airtight container. Before using add 1 teaspoon of vodka to help preserve the syrup. The syrup will last for up to 4 weeks this way.

Mocha Syrup

- To make the mocha In a saucepan, mix together the sugar and cocoa powder. Add the water and bring to a boil, stirring constantly. Remove from heat, and allow to cool. Store in an airtight container in the refrigerator.

