



FROZEN MEXICAN STYLE HOT CHOCOLATE ESPRESSO FRAPPE

A refreshing beverage that combines the flavors of Chocolate, Coffee, cinnamon, and Mexican chili

Yield: 2-12 Oz. Servings

INGREDIENTS

16 oz	Richs Creme Anglaise
4 oz	Semi-sweet chocolate chips
2 tsp.	Instant Espresso
1/4 tsp.	Ground cinnamon
1/4 tsp.	Chili powder
4 C	Ice
	Richs On-Top Topping
	Shaved Chocolate



DIRECTIONS

1. Place Semi-Sweet Chocolate Chips, and Crème Anglaise in a stainless steel bowl, then place over a pan of hot water (double boiler) stirring constantly until chocolate is melted, and mixture is smooth.
2. When chocolate is melted, and mixture is smooth, remove from heat, and stir in instant espresso, ground cinnamon, and chili powder. Mix well. Cool to room temperature.
3. Place one cup of chocolate Crème Anglaise in a blender with 2 cups of ice, and blend until smooth.
4. Pour into a glass, and garnish with On-Top Topping, and shaved chocolate