

The Blackboard

The only drink for a very hot summer's day or on a balmy night – sip and feel yourself cool down. Iced Mocha Coffee is also perfect as a dessert after a barbecue or *al fresco* lunch.

ICED MOCHA

Preparation time: 15–20 minutes
Marinating time: 8 hours minimum, or up to 1 week
Chilling time: 2 hours
Makes: 6 tall glasses

200g (7oz) fresh cherries
300ml (1/2 pint) brandy or port
1 litre (1 3/4 pints) strong freshly ground filter coffee
8 tablespoons good-quality hot chocolate powder
6 tablespoons demerara sugar
500ml (18fl oz) dark chocolate ice cream
500ml (18fl oz) vanilla ice cream
250ml (9fl oz) double cream
cocoa powder or dark chocolate for sprinkling

Marinate the cherries in the brandy or port overnight or preferably for up to 1 week in the fridge.

Make the coffee and while it is still hot stir in the hot chocolate and the sugar to taste. Remember not to make the mocha too sweet as the ice cream will be an additional sweetener.

Chill the mocha in the fridge until very cold. Remove the ice cream from the freezer and leave it to soften for 10 minutes. Pour the mocha into six glasses, only three-quarters full, to allow enough room for 2 balls of ice cream.

Drop 3 or 4 marinated cherries into each glass and then, using an ice-cream scoop, carefully drop 1 ball of vanilla ice cream into the mocha, then 1 ball of chocolate ice cream on top. Try not to disturb the ice cream too much as it will cloud the lovely dark mocha coffee. Pour 1–2 tablespoons of double cream over the top of the ice cream and then sprinkle some cocoa or dark chocolate flakes over it. Serve immediately.

HINT: You can use left-over filter coffee, but if it has cooled, don't reheat it. Just pour a little hot water over the hot chocolate powder before you add it to the coffee. If it is an unbearably hot day put some ice cubes into the mocha before you add the ice cream.



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