

# DARK CHOCOLATE FRAPPE

## INGREDIENTS

### FRAPPE:

80g *DLA Chocolate Topping*  
160ml Water  
1 tbsp Cocoa powder  
30g *DLA Santo Tomas 70% Dark Chocolate Couverture*  
2 cups Ice

Chocolate whipped cream:

100ml Fresh cream  
30g DLA Chocolate Topping

### METHOD:

1. Start with the chocolate whipped cream. Whisk cream until light and

fluffy and stiff peaks form. Add in the chocolate topping and gently mix. Place in a piping bag and refrigerate until use.

2. Put all of the frappe ingredients in a blender and mix until perfectly smooth. You can blend the chocolate coins as is or melt it first depending on the power of your blender.

3. Finally add your frappe in a cup, pipe your home made chocolate whipped cream on top and drizzle some more of the chocolate topping.

## FEATURED PRODUCTS



Santo Tomas 70%  
Dark Chocolate  
Couverture



Topping  
Chocolate