



## A Rich, Chocolatey Coffee Indulgence

This delicious and tried recipe combines the bold intensity of Robusta coffee with the creamy, indulgent flavors of chocolate and milk.

# Robusta Coffee Mocha Bliss

## Ingredients:

- 1 shot (30ml) of espresso (brewed from Robusta coffee)
- 1 cup (240ml) of milk (dairy or plant-based)
- 2 tbsp unsweetened cocoa powder
- 1 tbsp dark chocolate chips or chopped chocolate
- 1 tbsp sugar or sweetener (adjust to taste)
- 1/2 tsp vanilla extract
- Whipped cream (optional, for topping)
- Dark chocolate shavings or cocoa powder (for garnish)

## Directions:

1. **Brew the Espresso** – Use a Robusta coffee espresso shot for a rich, bold base. If you don't have an espresso machine, use a Moka pot or strong French press coffee (50ml).
2. **Heat the Milk** – In a saucepan, gently warm the milk over low heat. Stir in cocoa powder, chocolate chips, and sugar, whisking until smooth and fully melted. Do not boil.
3. **Add Vanilla & Coffee** – Remove from heat and stir in vanilla extract and freshly brewed Robusta espresso.
4. **Froth & Pour** – If desired, use a milk frother for a creamy texture. Pour into a mug.
5. **Top & Serve** – Add whipped cream, sprinkle with chocolate shavings or cocoa powder, and enjoy!