

# Frozen Hot Chocolate!

## Ganache

$\frac{3}{4}$  cup Parisienne Cocoa\*  
1 tablespoon unsalted butter  
 $\frac{1}{2}$  cup whipping cream

## "Hot" Chocolate

1 cup whole milk  
2 cups crushed ice  
4 tablespoons Strawberry Champagne Sauce\*

## Method

To make the ganache, in the top of a double boiler over boiling water, combine the cocoa, butter, and  $\frac{1}{2}$  of the whipping cream and melt until it forms a smooth paste. Slowly stir the remaining cream into the chocolate mixture, stirring constantly until thoroughly blended and smooth as silk. Cool to room temperature.

To make the drink, combine  $\frac{1}{2}$  cup of the ganache with the milk and crushed ice in a blender and blend on high speed until the mixture is the consistency of a slushy. Pour into a large glass, top with a mound of whipped cream, and top with the Strawberry Champagne Sauce. Finish with ganache. Serve with 2 straws for sipping and an iced tea spoon for devouring.

\*Available @ Sagra Cooking  
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William Penn Highway  
Easton, Pa.  
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