



INGREDIENTS

- 100ml single cream
- 100ml milk
- 3 single shots espresso coffee (about 100ml)
- 100g dark couverture chocolate, chopped

Barbajada

This traditional Milanese drink is the best mocha you'll ever taste. It was created in the mid-1800s by Domenico Barbaja, a waiter at Café Cambiasi next to Milan's famous La Scala Theatre. Traditionally it's made with equal quantities drinking chocolate, coffee and cream (or milk). My recipe is inspired by Alessandro Pavoni's decadent version which melts dark chocolate into the combined cream and coffee. Barbajada was created to ward off the chill of a Milanese winter, but is just as good in summer stirred into a large glass of ice, topped up with some extra milk if you like.

Serves 4

METHOD

1. Place cream, milk and coffee in a small heavy-based saucepan over low heat.
2. Add chocolate and stir well until it's completely dissolved.
3. Bring to a simmer, pour into 4 glasses and serve.