

## SHOT & CHOC

*Chocolate is the ideal base for delicious summer drinks! In small glasses, with drops infused with rum or as a tasty decoration for a shot glass, during a cool summer evening.*



### INGREDIENTS:

- 1 tbsp** Emilia bitter cocoa powder
- 100 g** Emilia dark chocolate
- some** rum
- 4** ripe apricots
- 1 tbsp** Emilia dark chocolate chips
- 1** mint leaf
- 1** lemon



Difficulty  
EASY



Preparation  
20 min



Portions  
6

- 1** Place three shot glasses in the freezer. Puree 4 very ripe and peeled apricots, with two tablespoons of water and the lemon juice and let rest.

### TIP

Substitute the apricots with honeydew melon puree.

- 2** In a pan, bring 2dl. of water to a boil, then add 1 tablespoon of bitter cocoa powder and 1 tablespoon of chocolate chips. Bring to a boil and let it solidify for a few minutes, then turn off the heat, let cool and place in the refrigerator. In a saucepan, melt the dark chocolate broken into pieces, using a double boiler.

- 3** Take the shot glasses from the freezer, dunk the edges into the chocolate and return them to the freezer. Just before serving, fill the first with very cold rum and add a few drops of Emilia chocolate; fill the second with the apricot puree and the third with the melted chocolate, decorating with a mint leaf. Serve well chilled on a hot summer evening.