



Chocolate affogato with macerated berries

Topped with our organic, fair trade chocolate and drizzled with Trade Aid chocolate sauce, this recipe is an absolute treat!

Ingredients:

½ cup	Berries		
1 tsp	Muscovado sugar*	4 scoops	Vanilla ice-cream
1 tbs	Brandy	25g	Fair trade chocolate*
1 cup	Fair trade coffee*	2 tbs	Chocolate sauce*

Method:

1. Divide berries between two heatproof glasses or bowls.
2. Sprinkle each glass or bowl with ½ tsp of sugar.
3. Drizzle the brandy over each. You can add more or less to taste. Let sit for at least 3 minutes while you make the coffee.
4. Make coffee (black with no added sugar).
5. Scoop ice-cream on top of the berries. Pour over the coffee.
6. Top with the grated chocolate. Drizzle with Trade Aid chocolate sauce. Serve straight away.

Tip:

You can use any flavour chocolate for this recipe. Try it with Trade Aid Dark Raspberry or Caramel Crunch chocolate for an extra special flavour experience.

***Find this ingredient at your local Trade Aid store or stockist.**

See www.tradeaid.org.nz for more recipes