



## **Blanc Café Lolita**

Made with homemade Café Lolita – a rich coffee liqueur, and topped with white chocolate whipped cream, this cocktail is a perfect after dinner indulgence. The recipe yields enough Café Lolita for approximately 30 cocktails. Recipe courtesy of Chef Victor Barry for Green & Black's.

### **Ingredients**

300 g (3 bars) Green & Black's White Chocolate  
2 cups (500mL) espresso, brewed  
1 cup (250mL) sugar  
1-3/4 cups (450mL) + 1 oz. (30mL) vodka  
2 cups (500mL) heavy or whipping cream  
1/4 oz. (7.5mL) Fernet Italian liqueur

### **Directions**

Preheat oven to 350°F. Place 200 g (2 bars) chocolate on a small, rimmed baking sheet and cook until darkened and caramelized, stirring with a spatula every 5 minutes or so to ensure caramelization is thoroughly blended.

Prepare Café Lolita mixture by combining melted chocolate, espresso, sugar and 1-3/4 cups (450mL) vodka in a jar or container with a lid. Let rest until cool, cover and refrigerate overnight to infuse mixture. Strain with fine mesh strainer to remove solid particles.

Melt 100 g (1 bar) chocolate in a mixing bowl over a pot of boiling water, stirring frequently. Remove from heat. Whisk in cream and chill. Once cooled, gently whisk until mixture begins to thicken, but before soft peaks begin to form (should be somewhat liquid).

Combine 1 oz. (30mL) vodka, 1 oz. (30mL) Café Lolita and 1/4 oz. (7.5mL) Fernet, stir, strain and pour over ice. Spoon whipped cream over liquid.