

Chilled Mocha Espresso Delight

(NAPSA)—When the days sizzle and the nights simmer, sipping a frosty Mocha Float may be a deliciously cool way to re-energize. The combination of a traditional iced coffee and dessert has transformed the classic float into a nouveau delight.

It can be enjoyed at family gatherings, served at outdoor soirées or savored individually.

When preparing this wonderfully refreshing recipe, be sure to use an authentic, quality brew, such as Medaglia D'Oro Caffé Espresso.

Medaglia D'Oro Mocha Float

- 4 ounces chilled Medaglia D'Oro brewed espresso, sweetened to taste**
- 3 tablespoons chocolate syrup**
- 3 ounces milk**
- 1 scoop ($\frac{1}{3}$ cup) coffee mocha chip ice cream**
- 1 scoop ($\frac{1}{3}$ cup) dark chocolate ice cream**
- Chilled seltzer or club soda**
- Whipped cream (for garnish)**
- Sweetened cocoa (for garnish)**
- 1. Pour espresso, chocolate**



A Mocha Float can be a delicious refresher on a hot day.

syrup and milk into a chilled 16 ounce glass. Stir to blend. Add coffee mocha chip and dark chocolate ice cream.

2. Fill glass with seltzer and stir. Garnish with a dollop of whipped cream and dust with cocoa. Serve with a straw and long-handled spoon.

Makes 1 serving

For further information about Medaglia D'Oro or to find a super-market near you that carries Medaglia D'Oro Caffé Espresso, call 1-800-735-6965.