

## - Spicy mocha -



### INGREDIENTES

2 TBSP OF COCOA

1 TBSP OF POWDERED SUGAR

1/4 TSP OF CINNAMON

1/8 - 1/4 TSP OF CHILI POWDER (DEPENDING ON THE LEVEL OF SPICINESS)

3/4 CUP OF HOT BLACK COFFEE

1/4 CUP OF HOT MILK

A BIG SPLASH OF VAINILLA MOLINA

## Toppings:

WHIPPED CREAM

CINNAMON STICK

COFFEE BEANS

PINCH OF CHILI POWDER

## PROCEDIMIENTO

1. IN A CUP, PLACE THE SUGAR, COCOA, CINNAMON AND CHILI POWDER.
2. POUR THE HOT COFFEE AND MIX WELL.
3. ADD A BIG SPLASH OF VAINILLA MOLINA AND STIR.
4. ADD THE HOT MILK AND STIR A LITTLE MORE.
5. GARNISH WITH A CINNAMON STICK, WHIPPED CREAM, CINNAMON POWDER AND/OR A MINI PINCH OF CHILI POWDER.