



SWEET TALK

SWEET SHIVERS: Recipes for Cold & Refreshing Chocolate Drinks for Summer

BY **NORMAN LOVE** • JUNE 23, 2015

Move over hot cocoa – a new wave of drinkable, chocolately goodness is coming through. While maybe not the first ingredient that comes to mind when concocting summer sips, chilled chocolate-infused drinks are this season's must-try treat. Sweeten your summer with these refreshing recipes, dreamt-up, taste tested (note: very much approved) and served to you by Love:

ICED DARK CHOCOLATE AND COCONUT MILK

Like peanut butter and jelly or wine and cheese, some things just taste better together. Enjoy a hint of the tropics with this decadent drink.



NORMAN LOVE

Norman Love is a world-renowned pastry chef and award-winning chocolatier who has been recognized several times for producing the best ultra-premium chocolates in the nation. Norman Love Confections' "Black Collection" has been included in Forbes on its list of the nation's top 10 truffles,

Ingredients:

- 4 cups coconut milk (or cream for thicker result)
- ½ cup cane sugar or agave nectar
- ¾ cup cocoa powder
- 4 oz. 75% dark chocolate (the lower the percentage, the sweeter the result)
- Coconut milk ice cubes for serving

Directions:

1. Heat coconut milk and sugar until steaming, whisk in cocoa powder and pour over dark chocolate in a bowl
2. Stir mixture until fully melted and pour through strainer into pitcher; store in refrigerator to cool
3. Serve over coconut milk ice cubes

TROPICAL WHITE CHOCOLATE SMOOTHIE

Grab your suit and hit the pool with this spa-like smoothie for a much-deserved mental vacation.

Ingredients:

- 5 oz. white chocolate
- 2.5 cups milk (any kind)
- 1 tbs. vanilla paste or 1 scraped vanilla bean
- 12 oz. frozen pineapple juice or 1.5 cups pineapple chunks
- 12 oz. frozen orange juice
- ½ cup ice (can be frozen fruit juice or milk cubes)

Directions:

1. Heat milk with vanilla bean or paste to scald and pour over white chocolate; stir until melted through
2. Cool white chocolate mixture in refrigerator
3. Place white chocolate mixture, fruit/frozen juice and ice in blender and blend until desired consistency
4. Serve immediately

Norman has been named one of USA Today's top 10 entrepreneurs for 2014, and Huffington Post's included his chocolate salon as one of the top six U.S. destinations in its Chocolate Lover's Travel Guide. In addition, Norman Love Confections chocolates and desserts are offered on 18 Princess Cruises' ships through the "Chocolate Journeys" partnership. Visit NormanLoveConfections.com for additional information.