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ETHNIC EXPLORER RECIPE

Coffee drink's great for toast to Olympics

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With the Olympic spotlight on Turin, Italy, you may have heard of the city's famous coffee drink, bicerin (pronounced bee-cheh-REEN). Named for the "bicchierino" or "little glass" it's served in, a bicerin is a delicious combination of espresso, chocolate and frothy steamed milk. When it's served in a clear glass cup, you can see the three separate layers. Mixed together, it's a strong, chocolaty coffee as good as any you'd buy in a shop. For the following recipe, I used espresso and frothed milk made with a small espresso machine. You could also use extra-strong coffee and top it with whipped cream. I tried it with two kinds of chocolate: **Somebody's Mother's Chocolate Sauce**, a premium sauce available from somebodysmothers.com, and plain old Hershey's Syrup. Both were good, though the Hershey's was considerably sweeter. You also can use melted chocolate, such as Scharffen Berger's pure dark chocolate.

Bicerin

(Makes 1 serving)

2 ounces espresso or strong coffee

2 ounces heated chocolate sauce, syrup or melted chocolate

2 ounces steamed milk or whipped cream

• Into a warmed coffee cup, pour hot espresso. Then add the heated chocolate sauce, which will separate and form the bottom layer. Gently add the frothy steamed milk atop the espresso.

(Adapted from aldocoffee.com.)

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