Iced Mint Mocha

From the teas.co.uk wiki

An iced peppermint mocha, the kind of thing you queue for at a coffee shop, made at home for a fraction of the price. A thick mint hot chocolate base is cooled and poured over ice, then a shot of espresso and cold milk go on top, so you get chocolate, mint and coffee in one tall glass. Pour each layer slowly over the back of a spoon and it sits in neat bands.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Iced Mint Mocha recipe. Canonical: https://teas.co.uk/recipes/iced-tea/iced-mint-mocha/*

Give it a good stir before drinking to bring the layers together.

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