Mocha Latte

From the teas.co.uk wiki

A mocha is the happy meeting of coffee and chocolate, and it is well worth making properly at home. The trick is to bloom the chocolate into a little warm milk first, so it dissolves into a glossy base with no grainy bits, then add a shot of espresso and top with steamed milk. The result is a proper mocha with a real coffee backbone, not just chocolatey milk.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Mocha Latte recipe. Canonical: https://teas.co.uk/recipes/coffee/mocha-latte/*

A dust of cocoa over the top finishes it off.

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