



Recipe from: [My Catholic Tradition](#)

New York Egg Cream

SERVES ONE

3–4 tbsp good quality chocolate syrup

1/2 cup chilled milk

3/4 cup chilled sparkling mineral water (you can also use seltzer or club soda)

Carefully pour the chocolate syrup into the bottom of a tall glass avoiding dripping any on the inside of the glass.

Pour the chilled milk into the glass on to the chocolate syrup.

Gradually pour the chilled sparkling mineral water into the glass.

Remove any foam that rises to the top of the glass.

Carefully continue to add the remaining chilled sparkling mineral water.

Stir well.

Dust a little cocoa powder before drinking.