



Naughty or Nice Hot Cocoa

with Salted Honey Whipped Cream

YOMMI, VINEYARD HAVEN

Kismet. It’s a word you hear often on the Vineyard. It’s how Caroline Harris and Ryan Gussen describe the opportunity to take over Yommi, the well-loved natural popsicle business run out of the sweetest vintage blue 1972 Boler camper, and make it their own. Caroline spent summers at her family’s gingerbread cottage in Oak Bluffs, scooping ice cream at Carousel Ice Cream. She brought her partner, Ryan, out to the island and it was love at first sight. As fans of Yommi’s paleta-inspired superfood bars, when they heard the business was up for sale, they knew it was meant to be. “We’re so proud to be able to continue making healthy treats that bring people joy,” says Caroline.

The couple make hundreds of pops daily by hand, flavored with Island Bee Company honey and pinches of MV Sea Salt. “There’s nothing better than being part of the farmers market family and seeing little kids and big kids alike enjoying our pops,” shares Ryan. Come winter, Ryan turns the flavors of their Peruvian Choco-Buzz bar into a decadent hot chocolate: Naughty has a kiss of heat, while Nice is dairy-free with the creaminess of coconut. The salted honey whipped cream is a revelation. Don’t overwhip—you want billowy soft peaks that invite whipped cream moustaches.

Naughty Hot Cocoa

MAKES 2 MUGS

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| 1 cup whipping cream | ½ cup freshly brewed coffee |
| 2 tablespoons honey, such as Island Bee Company | 2 ounces 90 to 100% cacao dark chocolate, finely chopped |
| 2 teaspoons vanilla extract | 2 tablespoons fresh orange juice |
| ¼ teaspoon fine sea salt, such as MV Sea Salt | Pinch ground cayenne pepper |
| 3 cups whole milk | Cocoa powder for dusting |
| 3 tablespoons sweetened condensed milk | |

Using a handheld or stand mixer fitted with a whisk attachment, whip the cream until frothy. Add the honey, 1 teaspoon vanilla, and salt. Continue whisking until soft peaks form.

Warm the milk in a small saucepan over medium-low heat until wisps of steam appear. Add the sweetened condensed milk, coffee, remaining 1 teaspoon vanilla, and chocolate. Stir over low heat until the chocolate is melted.

Add the orange juice and cayenne. Stir, then pour into 2 mugs and top with the whipped cream. Dust with cocoa powder.

Nice Hot Cocoa

MAKES 2 MUGS

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| 1 (13½-ounce) can coconut cream, chilled overnight | 2 (13½-ounce) cans unsweetened coconut milk |
| ⅓ cup plus 2 tablespoons honey, such as Island Bee Company | 2 tablespoons unsweetened cocoa powder, plus more for dusting |
| 2 teaspoons vanilla extract | 2 tablespoons fresh orange juice |
| ¼ teaspoon plus pinch fine sea salt, such as MV Sea Salt | Pinch ground cinnamon |

Scoop the solidified coconut cream into the bowl of a stand mixer fitted with the wire whisk, leaving any liquid behind. Whisk for 30 seconds. Add 2 tablespoons of the honey, ½ teaspoon vanilla, and ¼ teaspoon salt. Continue whisking until soft peaks form. (Alternatively, use a handheld mixer.)

In a saucepan, combine the coconut milk, 2 tablespoons cocoa powder, and remaining ⅓ cup honey and simmer over medium-low heat, stirring constantly, until the honey has dissolved. Whisk in the remaining 1½ teaspoons vanilla, orange juice, cinnamon, and remaining pinch salt, and warm through.

Pour into 2 mugs and top with the whipped cream. Dust with cocoa powder.

THE MARTHA'S VINEYARD COOKBOOK

100 Recipes from the Island's Restaurants,
Farmers, Fishermen & Food Artisans



Julia Blanter

FOREWORD BY JULI VANDERHOOP • PHOTOGRAPHY BY JOCELYN FILLEY

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