

Recipe No. 10/2016

St Patrick's Day Cocktail Dessert Shake

We thought it would be a good idea to combine St Patrick's day with a little chocolate. This shake is a take on the Grasshopper shake and for those who are extending St Patrick's day celebrations to the weekend, may like to give it a go. If not, it is a decadent dessert drink for anytime or serve in shot glasses with dessert.

NB: Suitable for both TM5 and TM31

Total Preparation time: 5 minutes

Serves: 4 - 6 people

Ingredients

4-5 dark chocolate biscuits broken into pieces
600g mint ice cream
100g full cream milk
45g Creme de cacao
45g Creme de menthe
Fresh mint leaves to garnish



Method

1. Place biscuits into TM bowl. Crush **2 sec/turbo**. With TM spatula, scrape out biscuits and set aside. No need to wash the bowl.
2. Place ice cream, milk, Creme de cacao and Creme de menthe into TM bowl. Blend **20 sec/speed 8** until required consistency has been achieved.
3. Add biscuits and blend **3 sec/speed 6** until mixed.
4. Pour into serving glasses, garnish with fresh mint and serve with spoons and wide straws.

Cook's notes

- For a creamier shake, replace milk with cream or increase ice-cream.
- Try choc chip mint ice cream. Vanilla ice-cream will give a more subtle flavour.
- Replace chocolate biscuits with chocolate.
- Decorate with grated chocolate and mint.
- Prepare in advance and leave in the freezer until ready to serve.

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