
CHOCO COOKIE ICE CREAM

Alcohol-free Cold Long drink



INGREDIENTS

- 2cl 1883 Chocolate Cookie syrup
- 1 scoop (10cl) vanilla ice cream
- 2cl coconut milk
- 1cl 1883 Chocolate sauce

A hybrid of ice cream and milkshake, here is a funny way to consume this mixture - either as an iced lollipop or directly with a teaspoon. A delicious alternative to dessert - and perfect for kids.

INSTRUCTIONS

Place the crumbled cookie and the chocolate sauce in a small conical glass (about 15cl). Put the ice cream, the syrup and the coconut milk in a blender, mix quickly and place the resulting sorbet in the conical glass. Ideally, a spoon will be placed in the middle (a wooden or chocolate stick can also be used, but it is less practical). Put in the freezer until the mixture has set. The consumer is free to consume his ice cream milkshake with the spoon or to turn it out as an ice-cold cone.

ASSOCIATED SYRUP



CHOCOLATE SAUCE
1883



CHOCOLATE
COOKIE 1883