



Strawberry Milkshake for Valentine's

Ingredients:

1 ½ cup strawberry ice cream
1-cup milk
3 oz. Champagne or sparkling wine
4 tables strawberry syrup
4 tablespoons marshmallow cream
8 strawberries
4 sprigs mint

Chantilly

½ cup whipping cream
1-tablespoon powder sugar

Chocolate Strawberries:

½ cup dark Chocolate for dipping
½ cup white chocolate for dipping
4 large strawberries with stem.
½ bottle Champagne rose
2 each red roses
Serves: 2 Shakes

Preparation: Chocolate Strawberries

Melt the white chocolate in a water bath or microwave. Dip the stem strawberries ¾ high into the chocolate and gently display them on a non-stick pan, let them cool off.

Melt the dark chocolate using a water bath or microwave and dip the strawberries by angling them on both sides. Put them back on a non-stick pam and let cool.

Chantilly: Using an electric mixer beat the cream and sugar together until a nice, almost firm consistency. Transfer the whipped cream in pastry bag with a star tip. Refrigerate until ready to use.

Milkshake:

Using a blender, transfer the strawberry ice cream into the cup; add the milk, 6 strawberries, 1 tablespoon of strawberry syrup.

Blend until creamy and very smooth. At the last moment add 3 oz. of Champagne

Decorate attractively the glasses with strawberry syrup and marshmallow cream.

Divide the shake mix between the 2 glasses. Decorate the top generously with whip cream, drizzle with some remaining melted dark chocolate. Garnish with a strawberry and mint leaves. I do recommend serving the milkshakes with a straw and an ice teaspoon!

Serve with the remaining Champagne using 2 flutes, the chocolate stem strawberries followed by the roses.

Hubert Keller

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