

TIRAMISU SHAKE

- 1 cup Instant espresso powder
- 1/2 cup Hot water
- 5 cups J. Hungerford Smith® Mellocream® Chocolate Fudge
- 120 ea Chocolate dipped lady fingers
- 6 cups Vanilla Ice Cream Base
- 24 4 oz scoops of Vanilla ice cream
- 2 1/4 cups Amaretto
- 4 cups Espresso Fudge
- 6 cups Reddi-wip® Original Dairy Whipped Topping
- 1/4 cup Espresso powder
- 3/4 cup Chocolate shavings

1. Bring water to a boil water and remove from the heat. Add in the instant espresso to water and mix together to form a smooth paste. Add J. Hungerford Smith® Mellocream® Chocolate Fudge to paste. Mix until well combined. Refrigerate until ready to add to shake.
2. Paint the rim of the sundae glass with 2 tablespoons J. Hungerford Smith® Mellocream® Chocolate Fudge.
3. Place 10 ladyfingers on the outside of the glass, using the chocolate to adhere. Place in refrigerator to set.
4. Blend 1/2 cup J. Hungerford Smith® Vanilla Ice Cream Base, 2 scoops ice cream, and 3 tablespoons Amaretto together until smooth and creamy
5. Pour 1/4 cup of milkshake into the glass.
6. Top with a thin layer of espresso fudge.
7. Repeat steps 5 and 6 until the sundae glass is full.
8. Top milkshake with 1/2 cup Reddi-wip® and 1 teaspoon espresso powder.
9. Garnish with 1 tablespoon of chocolate shavings.

ADDITIONAL INFORMATION

Course	Desserts
Category	Ice Cream
Cuisine	Seasonal Summer

Serving Size

12