

LOTUS BISCOFF MILKSHAKE

Lotus
Since 1932
Biscoff



LOTUS BISCOFF MILKSHAKE

Your classic milkshake with an unexpected Biscoff twist.



SERVINGS 2-4 serving

INGREDIENTS

750 ml vanilla ice cream
300 ml whole milk
125 g **Biscoff cookie crumbs**
4 Tbsp. **Biscoff spread**

Topping and decoration:
+- 50 grams of **Biscoff cookie crumbs**
4 tbsp of **Biscoff spread**
Whipped cream
Biscoff cookies

PREPARATION

1. Pour a layer of Biscoff topping into a small bowl and Biscoff cookie crumbs in into another bowl
2. Dip the rim of the milkshake serving glass into the layer of Biscoff spread and then dip it into the bowl with Biscoff cookie crumbs.
3. Put the glass in the fridge or freezer while preparing the milkshake.
4. Add the vanilla ice cream, milk and Biscoff crumbs into a blender and blend until smooth. Add more milk if needed.
5. Drizzle the Biscoff spread on the inside of your serving cups and pour the milkshake mixture over it.
6. Top off with whipped cream, a Biscoff cookie and the remaining Biscoff cookie crumbs.



Lotus bakeries
Gentstraat 1
9971 Iembeke
Belgium

Discover more on our website:

