Classic Chocolate Malted Milkshake

Classic summertime indulgence!

INGREDIENTS

(Serves 2)

- U.S. Premium Vanilla Ice Cream: 500g
- U.S. Milk, whole: 240ml
- Chocolate Syrup: 80ml
- Malt Powder: 40g
- U.S. Whipped Cream: 120ml
- Malted Milk Balls, halved: 4 to 6 pieces
- Chocolate Sprinkles: For garnish

NUTRITIONAL CONTENT

U.S. Label

Nutrition Facts

<table>
<thead>
<tr>
<th>Serving Size</th>
<th>Per Container</th>
</tr>
</thead>
<tbody>
<tr>
<td>(100g)</td>
<td>Amount Per Serving</td>
</tr>
<tr>
<td></td>
<td>Calories from Fat 110</td>
</tr>
<tr>
<td></td>
<td>% Daily Value*</td>
</tr>
<tr>
<td></td>
<td>20%</td>
</tr>
<tr>
<td>Cholesterol 70mg</td>
<td>23%</td>
</tr>
<tr>
<td>Sodium 75mg</td>
<td>3%</td>
</tr>
<tr>
<td>Total Carbohydrate 22g</td>
<td>7%</td>
</tr>
<tr>
<td>Protein 4g</td>
<td></td>
</tr>
</tbody>
</table>

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

- Total Fat: Less than 65g
- Saturated Fat: Less than 20g
- Trans Fat: Less than 2g
- Cholesterol: Less than 300mg
- Sodium: Less than 2,400mg
- Total Carbohydrate: Less than 300g
- Dietary Fiber: 25g
- Calories per gram:
  - Fat: 9
  - Carbohydrate: 4
  - Protein: 4

PER 100g

- Calories: 221kcal
- Total Fat: 13g
- Saturated Fat: 8g
- Trans Fat: 0g
- Cholesterol: 71mg
- Total Carbohydrates: 22g
- Dietary Fiber: 0g
- Sugars: 19g
- Protein: 4g
- Calcium: 122mg
- Magnesium: 14mg
- Phosphorus: 55mg
- Potassium: 95mg
- Sodium: 75mg
- Iron: 0mg
- Vitamin A: 512IU
- Vitamin C: 0mg

PREPARATION

1. Combine the ice cream and whole milk with 70ml of chocolate syrup and the malt powder in a blender.
2. Mix on high until well combined, but do not over blend or it will get too thin.
3. Fill glasses until 2cm from top.
4. Add whipped cream and malted milk ball halves.
5. Drizzle last of the chocolate syrup over all.
6. Chocolate sprinkles finish off the top.

Note: Use the highest quality Premium U.S. Ice Cream you can find, it will be denser (heavier) and have less air whipped in. To reduce melting during processing, thoroughly chill the blender carafe before starting.

Rely on the dynamic lineup of U.S. dairy products to meet consumer demand for tasty and nutritious foods. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org, including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and recipe ideas to help develop your next successful menu item.

This recipe only serves as a reference. ©2015 U.S. Dairy Export Council.