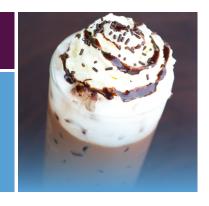
# Classic Chocolate Malted Milkshake

Classic summertime indulgence!



#### **INGREDIENTS**

500g
240ml
80ml
40g
120ml
4 to 6 pieces
For garnish

#### **NUTRITIONAL CONTENT**

I.S.		

## **Nutrition Facts**

Serving Size (100g) Servings Per Container

Amount Per Servin	g	
Calories 220	Calories	from Fat 110
		% Daily Value*
Total Fat 13g		20%
Saturated Fa	at 8g	40%
Trans Fat 0g		•
Cholesterol 70	)mg	23%
Sodium 75mg		3%
Total Carbohy	drate 22g	7%
Dietary Fibe	r 0g	0%
Sugars 19g		
Protein 4g		•

diet. Your daily values may be higher or lower depending on your calorie needs: 2,000 2,500   Total Fat Less than 65g 80g   Saturated Fat Less than 300mg 25g   Cholesterol Less than 300mg 300mg				
Percent Daily Values are based on a 2 000 calori diet. Your daily values may be higher or lower depending on your calorie needs:	Vitamin A 10	% • \	/itamin C	0%
diet Your daily values may be higher or lower depending on your calorie needs: 2,000 2,500   Total Fat Less than Saturated Fat Less than 20g 25g Cholesterol Less than 300mg Sodium Less than 2,400m Total Carbohydrate 300g 375g Dietary Fiber 25g 30g 2,400m 375g 30g 375g 30g	Calcium 10%	6 • I	ron 2%	
Total Fat	depending on your calorie needs:			
Saturated Fat Cholesterol Less than Less than 200g 25g 300mg 25g 2400mg 2,400mg 2,400mg 2,400mg 2,400mg 2,400mg 2,500mg 375g 300g 3		Calories:	2,000	2,500
Calories per gram:	Saturated Fat Cholesterol Sodium Total Carbohydra	Less than Less than Less than	20g 300mg 2,400mg 300g	25g 300mg 2,400mg 375g

Per 100g	
Calories	221kcal
Total Fat	13g
Saturated Fat	8g
Trans Fat	Og
Cholesterol	71mg
Total Carbohydrates	22g
Dietary Fiber	Og
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.

