



Hazelnut Chocolate Thick-Shake

(makes 2 tall glasses)

Ingredients:

- 200g Bonne Maman Hazelnut Chocolate Spread
- 400ml milk or milk substitute
- 465ml tub vanilla ice-cream
- Whipped cream, chocolate shapes and curls to decorate

Cooks Tips:

- For Easter, buy mini chocolate mousse-filled chocolate bunnies and push onto wooden skewers to serve with the thick-shakes.

Method:

1. Pop the Hazelnut Chocolate Spread jar – minus the metal lid – in a microwave and warm through for 10-15 seconds. Put a large tablespoonful in the bottom of two tall glass tumblers and swirl the spread around to make a marbled effect.
2. Put the remaining spread and milk in a blender and whizz until smooth. Add about half the ice-cream and whizz again until smooth.
3. Pour into the glasses and top with scoops of the remaining ice-cream, swirls of whipped cream and chocolate decorations.

