

Homemade Chocolate Shake: Quick Refreshment for Young and Old

Ingrédients

- 250g of milk (you can use cow's milk but also plant-based milk)
- 20g of unsweetened cocoa powder
- 15g of powdered sugar
- 1 teaspoon of vanilla extract
- 80g of heavy cream
- 10g of icing sugar

Préparation

1. In recent years, iced coffee in its classic version, as a latte, or even flavored, has become one of the star drinks of summer.
2. But what about people who don't like coffee or children?
3. Here's a simple, refreshing, and delicious solution: iced chocolate!
4. Milk of your choice, cocoa, and ice cubes, and everyone can enjoy it. Whipped cream is of course optional but adds a little touch of indulgence, and you can certainly modify the recipe by adding cinnamon or a bit of hazelnut syrup instead of sugar, for example.
5. Ingredients : I used cocoa powder from Valrhona and vanilla extract from Norohy: code ILETAITUNGATEAU for 20% off everything on the site (affiliate).
6. Preparation time: 5 to 10 minutes
For 2 adults / 3 children :
Ingredients : of milk (you can use cow's milk but also plant-based milk) of unsweetened cocoa powder of powdered sugar 1 teaspoon of vanilla extract 6-8 ice cubes
Optional / for the whipped cream : of heavy cream of icing sugar
Cocoa powder or chocolate chips for decoration
Recipe : For the whipped cream: whip the heavy cream with the icing sugar until you reach the desired texture.
7. Put the milk, cocoa, powdered sugar, vanilla, and ice cubes in a shaker.
8. Shake until the mixture is well frothy.
9. Pour into glasses, add whipped cream if you want, then chocolate chips or cocoa powder, and enjoy immediately!