

LUCK OF THE IRISH MILKSHAKE

<http://andreasrecipes.com/2011/03/17/luck-of-the-irish-milkshake/>

Makes 1 (12-ounce) shake.

EQUIPMENT

immersion blender
cocktail shaker
tall milkshake glass, frosted

INGREDIENTS

3 ounces (89 ml) Guinness Stout beer
1 ounce (30 ml) Carolans Irish cream
1 teaspoon chocolate syrup
2 teaspoons malted milk powder
4 scoops chocolate ice cream, slightly softened
7 chocolate covered espresso beans
whipped cream
1/4 teaspoon cocoa powder, sifted

PREPARATION

In the cocktail shaker, mix the Guinness Stout, Irish cream, chocolate syrup, and malted milk powder with the immersion blender. Add the chocolate ice cream and blend well. Finely chop 6 of the espresso beans and blend them in with the shake. Pour into the chilled glass. Top the shake with whipped cream, a sprinkle of cocoa powder, and a whole espresso bean.