



## Recipe Card

# Spicy Berry Float



Serving: 1



Cooking Time: 30 Min



Level: Easy



## INGREDIENTS

### *Smoothie*

6 ounces chopped strawberries  
6 ounces blueberries  
3 ounces blackberries  
1 piece banana  
2 tablespoons honey  
Dashes sweet Hungarian paprika  
Dashes sea salt  
3 teaspoons freshly squeezed lemon juice

### *Other*

1 tablespoon dried cherries  
1 tablespoon crystallized ginger pulverized  
Dark chocolate curls  
2 teaspoons liqueur  
2 teaspoons vanilla extract  
2 ounces heavy cream  
3 scoops ice cream/gelato  
1 small bottle of lime-flavored Perrier

## PREPARATION

1. Soak the dried cherries in any liqueur you have at your disposal for 30 minutes. I used Sabra, an Israeli Orange/Chocolate Liqueur.
2. Prepare the chocolate curls by using a vegetable peeler; I used Valrhona Dark 72%.
3. Whip up the heavy cream; make sure that the cream, as well as the bowl and the beaters are cold for better results. Right before the cream appears to be attaining the correct consistency, add the vanilla extract and the powdered crystallized ginger and continue to whip the cream for another 30 seconds. Keep the cream in an airtight container until use.
4. Prepare the Smoothie:  
Place everything in a food processor and process it until completely pureed; you can either strain it or just pour the smoothie into an airtight container and place the container in the freezer.
5. Assemble the Float:  
Place the smoothie into a tall wine glass, about 1/3 full;  
Add 1 scoop of ice cream of your choice  
Add another level of frozen berry smoothie  
Add 2 scoops of ice cream  
Pour the lime-flavored Perrier to cover the ice cream