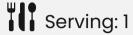


Recipe Card Spicy Berry Float





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 he 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

Add I 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