## Vegan choco milkshake





## Consejo del chef

Decorate with vegetable whipped cream, melted chocolate, chopped biscuits and chocolate shavings.

## Raciones para

- 2 Very ripe bananas
- 1 Can of coconut milk
- 50 ml Vegetable drink
- **5** Lotus biscuits (or others to taste)
  - 4 Tablespoons of cocoa powder
  - 1 Teaspoon of vanilla extract

Vegetable whipped cream

Melted chocolate

Chopped biscuits

Dark chocolate chips

- Freeze the bananas without skin and sliced the night before and use very cold coconut oil to make the smoothie well chilled.
- Place all the ingredients in the blender and process until you obtain a thick and smooth smoothie.
- Place in the fridge for 30 minutes to blend the flavours well.
- Melt a couple of ounces of chocolate in a bain-marie and decorate the base of a glass or cup.
- Place in the freezer for 10 minutes so that the chocolate solidifies.
- Remove from the fridge and pour the milkshake in until the glass is full.

Chef's Notes			

https://cookinglovers.teka.com/es/receta/milkshake-chocolate-vegano/

