

Black & White

Stracciatella ice cream with amaretto-flavoured espresso, chocolate sauce, boudoir biscuits & chocolate shavings.

Ingredients

Mövenpick Stracciatella



12-16 boudoir biscuits

120 ml strong coffee (espresso) flavoured with Amaretto

80 g chocolate sauce

8 large scoops of Mövenpick Stracciatella

8 g of chocolate shavings

8-16 small leaves of mint or lemon balm

Preparation

Plating:

Place the boudoir biscuits on a plate. Moisten with the chilled coffee flavoured with Amaretto. Add the chocolate sauce and the ice cream scoops. Sprinkle with the chocolate shavings. Garnish with the small leaves of mint or lemon balm.

