

salted caramel banana milkshake



Deliciously rich banana milkshake with a super easy homemade salted caramel that is very much perfect for sunny September.

Ingredients

4 small bananas	1 cup of granulated sugar
400ml of vanilla ice cream	1 cup of heavy cream
½ a teaspoon of salt	1 tablespoon of butter

Method

In a sufuria, place granulated sugar and heat it until it melts while continuously stirring. Bit but bit, add your heavy cream stirring it in. Then once mixed in, add your butter and salt. After it has just mixed in, remove from the heat and set aside.

In a blender, add your banana and ice cream. Blitz it until smooth.

In a mug, pour some of your salted caramel to the bottom. Fill the rest of the mug with the milkshake. Garnish with some fresh banana and some of the remaining salted caramel.

Gulp all this goodness down!



SERVE WITH: on it's own
