

Treasure Barrel

Duo of Chocolate Ice Cream Glasses

10 min Prep time	**10 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Main Ingredients

- [ ] 2 cups dark chocolate ice cream
- [ ] 2 cups milk chocolate ice cream
- [ ] 1/4 tsp sea salt flakes
- [ ] 1 tsp vanilla extract

Garnish

- [ ] Fresh raspberries or strawberries, sliced
- [ ] Chocolate shavings
- [ ] Optional: a drizzle of chocolate syrup

Instructions

1. Remove the ice creams from the freezer and let them sit for about 5 minutes until they’re soft enough to scoop without cracking the glass.
2. Stir vanilla extract and sea salt into the dark chocolate ice cream gently, then scoop half of it into each glass, smoothing the surface.
3. Next, layer the milk chocolate ice cream on top of the dark chocolate, creating a smooth, even top.
4. Add fresh berries, chocolate shavings, and a quick drizzle of syrup. Serve immediately.

Nutrition per serving

250 kcal	4 g	25 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the ice cream is too firm, give it an extra minute to soften.
- Avoid over-mixing when adding vanilla and salt to preserve the airy texture.
- For extra elegance, chill the glasses in the freezer for 10 minutes before assembling.