

Hectors Honeycomb Milkshake**Ingredients:**

Honeycomb Ice-cream	0.165kg
Hectors Honeycomb Puffy Non-Coated	0.030kg
Hectors Honeycomb Medium Coated	0.025kg
Milk	0.155kg
Whipped Cream	0.040kg
Hectors Honeycomb Sugar	0.100kg
Water	0.100kg

**Method:**

- To make the honeycomb sugar syrup, add 0.100 kg Hector's Honeycomb Sugar and 0.100 kg water to a small saucepan. Heat gently, stirring until the sugar has completely dissolved. Simmer for 1–2 minutes, then remove from the heat and allow to cool completely.
- Add 0.165 kg vanilla ice cream, 0.150 kg milk, 0.025 kg Hector's Medium Honeycomb and 0.025 kg honeycomb sugar syrup to a blender.
- Blend until smooth and creamy, leaving a little texture from the honeycomb if desired.
- Drizzle a small amount of the honeycomb sugar syrup around the inside of a tall serving glass.
- Pour the milkshake into the prepared glass.
- Top with approximately 0.050 kg whipped cream.

- Finish with 0.030 kg Hector's Puffy Honeycomb, roughly broken into pieces, and drizzle with a little extra honeycomb sugar syrup.