



ESTD 1997

# DRAGON'S MILK

BOURBON BARREL-AGED STOUT

## ICE CREAM FLOAT



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PREP TIME  
5 MINS



COOK TIME  
5 MINS



SERVES  
1



DIFFICULTY  
1/5

## INGREDIENTS

2-3 SCOOPS	ICE CREAM
1 OZ	CHOCOLATE SYRUP
1 OZ	NEW HOLLAND SPIRITS BEER BARREL BOURBON
1 (12 OZ) BOTTLE	DRAGON'S MILK BOURBON BARREL-AGED STOUT
DOLLOP	WHIPPED CREAM
1	TOASTED MARSHMALLOO
OPTIONAL	CHOCOLATE SHAVINGS OR SPRINKLES

The root beer float is a classic, but classics can always be taken a few notches north. Enter the Dragon's Milk Float. This sweet treat is full of delicious boozy goodness, with Dragon's Milk providing complimentary roasty notes to the vanilla ice cream, and the bourbon providing a nice bit of heat to contrast the chilled mix of ingredients. Be warned, ice cream floats will never be the same.

## DIRECTIONS

Scoop vanilla ice cream into pint glass.

Add chocolate syrup and bourbon to glass, gently stir.

Top with Dragon's Milk, Whipped Cream, Marshmallow and chocolate shavings.

Serve with paper or metal straw.