



WÜSTHOF

From Chef Mike's Kitchen to Yours!

Chocolate Praline Pecan Shooters

Ingredients:

½ cup semi-sweet chocolate chips
2 Tbsp. heavy cream
¼ cup finely chopped pecans
½ cup vanilla ice cream, softened
2-3 Tbsp. milk
2 praline pecans
Chocolate syrup

Instructions:

1. Mix the chocolate chips and heavy cream together in a small, microwavable bowl. Microwave on high for approximately 1 minute total, stopping at 15 second intervals to stir.
2. Dip the rim of the shooter glass into chocolate and let it set for about 15 seconds, then dip into the finely chopped pecans. Set aside.
3. In a blender, add the softened vanilla ice cream, milk, and praline pecans. Mix until blended.
4. Add a drizzle of chocolate syrup into the shooter glasses. Spoon in the ice cream mixture and top with more finely chopped pecans.

Recommended Knife:
WÜSTHOF Classic 6" Cook's Knife



*Compliments of
Chef Mike*



Quality - Made in Solingen/Germany