

### Tiramisu Milkshake

Retro Pump Espresso

Prep time: 10 minutes

Cook time: 0 minutes

Ready in: 10 minutes

Serves: 1

#### Ingredients:

- 1/2 cup heavy cream
- 2 teaspoons sugar
- 2 tablespoons espresso ground coffee
- 1 1/2 cups vanilla bean ice cream
- 2 ounces coffee liqueur (optional)
- 2 tablespoons mascarpone cheese
- 1 teaspoon cocoa powder, plus more for garnish
- 4 lady fingers, for garnish

#### Preparation:

1. Place Whisk attachment on blender base. Add heavy cream and sugar in Beaker. Whisk on high-speed until stiff peaks form, about 1 minute. Transfer to small bowl and set aside.
2. Flip “ON/Off” toggle switch on espresso maker to “On”. Allow to preheat. Place 2 cup Filter Holder in portafilter. Fill portafilter with 2 tablespoons of ground coffee. Using slight pressure, tamp coffee in. Place measuring cup below portafilter. Flip “Two Cup” toggle switch on and allow to brew until reaches 1/4 cup. Flip “Two Cup” toggle switch off to stop brewing. Set aside.
3. Place Blending Stick attachment on blender base. Add brewed espresso, ice cream, coffee liqueur (if using), mascarpone and cocoa powder to clean Beaker. Blend on high speed until smooth, about 1 minute. Pour into chilled glass and top with the whipped cream, cocoa powder and lady fingers. Serve immediately and enjoy.