

Long Livo

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
- [ ] 2 tbsp chocolate shavings
- [ ] 1 pinch sea salt flakes
- [ ] Optional: mint leaves for garnish

Instructions

1. Let both ice creams sit out for 5 minutes so they soften just enough to scoop without melting.
2. Place chilled glasses on the counter, then spoon the dark chocolate ice cream into the bottom half, smoothing the surface gently.
3. Top with the milk chocolate ice cream, creating a clear contrast between the two layers.
4. Sprinkle chocolate shavings over the milk chocolate layer, then add a tiny pinch of sea salt.
5. Garnish with a mint leaf if desired, and serve immediately.

Nutrition per serving

250 kcal	4 g	28 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- Use the highest quality chocolate ice cream you can find for the richest flavor.
- If the ice cream becomes too soft, return the glasses to the freezer for a minute before serving.
- Feel free to drizzle a tiny amount of espresso for an adult twist.