

## Lemon Meringue “Maltshakes”

**Servings:** 4

**Prep Time:** 5min

**Cook Time:** 0



### Ingredients

- 1L (4 cups) slightly defrosted good-quality vanilla ice cream
- 500ml (2 cups) milk
- 80ml (1/3 cup) condensed milk
- zest of 2 lemons
- 125ml (½ cup) lemon juice
- 60ml (4 tbsp) Horlicks powder
- 240g lemon curd
- 80g crushed store-bought mini coconut biscuits
- 100g crushed ready-made meringue buttons
- 80g store-bought chocolate malt balls
- Fresh mint, to decorate

### Directions

1. Combine the vanilla ice cream, milk, condensed milk, lemon zest, lemon juice and Horlicks powder in a high speed blender, and blitz until smooth.
2. Drizzle the insides of 4 serving glasses with the lemon curd. Pour in the maltshake mixture. Decorate the tops with crushed store-bought mini coconut biscuits, crushed ready-made meringue buttons, store-bought chocolate malt balls and fresh mint.