

CHOCOLATE ICE CREAM

SERVINGS: 2



PREP TIME: 5 MINUTES



Ingredients:

- 4 large scoops premium dark chocolate ice cream (high-quality, dense texture preferred)
- 2 to 3 tablespoons Fiery Sweet Mesquite Honey
- 1/2 cup fresh strawberries, hulled and cleanly sliced
- 1 tablespoon toasted sliced almonds (optional, for added texture)
- 1 pinch flaky sea salt

Directions:

1. Before scooping, slice your fresh strawberries and set them aside.
2. Divide the chocolate ice cream evenly into two chilled serving bowls, glasses, or coupe dishes. Chilling the glassware helps slow down the melting process.
3. Neatly arrange the sliced strawberries over and around the scoops of chocolate ice cream.
4. Generously drizzle the hot honey over the top of both the ice cream and strawberries, allowing it to pool beautifully within the crevices.
5. Scatter the toasted sliced almonds over the top for a delicate crunch, then finish with a tiny pinch of flaky sea salt to amplify both the deep sweetness of the chocolate and the spicy kick of the honey.
6. Serve immediately.



Notes:

Try substituting raspberries or adding a sprig of fresh mint for a colorful variation!