KIKKOMAN

Salted Peanut Butter and Caramel Sundae Shake

Total time **10 mins** **10 mins** preparation time

INGREDIENTS

4 portion(s)

For the salted peanut butter caramel sauce:

50 g	sugar
150 ml	whipping cream
50 g	Kikkoman Naturally Brewed Less Salt Soy Sauce
50 g	peanut butter

For the shake:

600 ml	milk
600 g	vanilla ice cream
100 g	whipping cream
20 g	peanuts, roasted and salted

PREPARATION

Step 1

50 g sugar - **150 ml** whipping cream - **50 g** Kikkoman Naturally Brewed Less Salt Soy Sauce **50 g**

For the sauce, caramelize sugar in a saucepan over medium heat. Stir in whipping cream, and bring to a boil. Add soy sauce and peanut butter, stir, and reduce the heat to a minimum, to keep the sauce warm.

Step 2

600 ml milk - **600 g** vanilla ice cream

Add milk and 300 g vanilla ice cream to a bowl, and puree with a blender to incorporate the ingredients well. Divide milkshakes over four glasses, add remaining ice cream in scoops.

Step 3

100 g whipping cream

Whip cream, and garnish the milk shakes with cream.

Step 4

20 g peanuts, roasted and salted

Roughly chop the nuts, and drizzle the caramel sauce and peanuts over the milkshakes to finish.