

Banoffee Blizzard

- 6 oz mushroom hero cold-brew milk
- 6 oz ripe banana chunks,* frozen
- $\frac{3}{4}$ oz dark brown syrup
- 2 tsp malt powder
- pinch sea salt

Glass: 12-ounce

Blend all ingredients on high speed until smooth, 20 to 30 seconds. Set aside.

**ripeness: bananas should be heavily speckled before slicing/freezing.*

Glass Garnish

- $\frac{1}{2}$ tsp dark brown syrup
- 1 Tbsp toffee (or chocolate-covered toffee), crushed fine

To garnish the glass: add dark brown syrup to 12-ounce serving glass. Using a small brush spread the syrup so the inside glass surface is fully coated. (This will act as a "glue" to which the crushed toffee pieces will stick.) Add crushed toffee; rotate/swirl the glass to distribute the pieces to cover as much of the glass surface as possible. Pour blended contents into serving glass. Recommended to be consumed directly from glass, without a straw.

DARK BROWN SIMPLE SYRUP

- 6 g Rishi Mushroom Hero botanical blend
- 9 oz filtered water at 200°F
- 12 oz dark muscovado sugar

Combine botanical blend and hot water; brew for 6 minutes. Strain infusion into small saucepot over low heat; discard botanicals. Add sugar; stir periodically until fully dissolved. *Do not boil.*

MUSHROOM HERO COLD-BREW MILK

- 20 g Rishi Mushroom Hero botanical blend
- 3 oz filtered water at 200°F
- 27 oz milk

Add botanical to a 32-ounce mason jar. Cover with hot water; infuse for 1 minute. Add milk; seal & shake to incorporate. Refrigerate 6 to 8 hours. Strain fully. Use for cold or hot drinks.

