



"MICHELADA" INSPIRED SHAKE

This shake leans all the way into sweet-heat indulgence, starting with a f'real base brightened with lime, Tajín, and a touch of Valentina before blending into a creamy, spicy swirl. Mid-mix, a handful of crushed corn chips adds an unexpected salty crunch that takes it over the top. Poured into a chamoy-drizzled, Tajín-rimmed glass and finished with extra chamoy and fresh lime, it becomes a bold, tangy, treat that hits every corner of the palate.

Yield: 1 Shake

INGREDIENTS

1 Unit **RICH'S** f'real Blend & Serve Vanilla Shake Natural & Artificially Flavored, 12 10-Fl Oz (#80036)

1/4 C Corn chips, crushed

Juice from 1/2 a lime

1 tsp. Tajin Twist

1 tsp. Valentina Hot Sauce

Chamoy, for drizzle and garnish

Tajin Twist, for garnish

Tamarind Straw, for garnish

Lime slice, for garnish

DIRECTIONS

- 1 Remove f'real shake from freezer.
- 2 Remove lid and add juice of lime, Tajin, and Valentina. *Note: Because cold temperatures dull your taste buds, you may need to "over-flavor" the base to ensure the taste shines through the frost.*
- 3 Place cup in f'real B9 blender and press start.
- 4 When cup drops down for mix-in mode, add corn chips and press start
- 5 Use the lime to wet the rim of the glass, then coat with Tajin. Drizzle chamoy on the inside of the glass.
- 6 Pour f'real shake into the glass.
- 7 Drizzle top with more chamoy and Tajin. Place tamarind straw in glass and add a slice of lime to the rim for garnish. Serve.

