

ST PATRICK'S DAY TREATING GUIDE



SAY IT **SWEETLY** WITH

Baileys

THIS

**ST. PATRICK'S
DAY**





BAILEYS *Vanilla Mint*

SHAKE

INGREDIENTS

2 Scoops of Vanilla Ice Cream, Softened • 3.5 oz Baileys Vanilla Mint • Chocolate Sauce • Whipped Cream • Dark Chocolate Shards, Fresh Mint or Clover, Chopped Nuts, Cookie Crumbs or Any Other Yummy Treats to Garnish

DIRECTIONS

1

Blend the ice cream and Baileys to get the consistency you like, and then add more ice cream until it's tasting delish.

2

In a bowl with the whipped cream, add a drizzle of chocolate sauce (or more, get a bit wild) and fold it once or twice.

3

Pour the shake into your glass, then top with the thick cream, chocolate shards, mint or clover for some extra green goodness. Admire your masterpiece, and then dig in with your besties.



SEE FULL RECIPE



BAILEYS® Classic Chocolate MARTINI

INGREDIENTS

2 oz Baileys Chocolate • 1 oz Ketel One Vodka • 0.5 oz Simple Syrup •
Belgian Chocolate to Garnish

DIRECTIONS

1

Add all ingredients to cocktail shaker.

2

Shake and fine strain into coupe/martini glass.

3

Garnish with shaved Belgian chocolate.

[SEE FULL RECIPE](#)



St Patrick's Day SHAKE

INGREDIENTS

1.5 oz Baileys Original Irish Cream • ½ Cup of Milk • 2 Scoops Mint Choc Chip Ice Cream •
Chocolate Sauce • Chopped Nuts

DIRECTIONS

1

Blend together the milk, Baileys and ice cream until you reach a consistency you like. Add more ice cream if you want – why not?

2

Swirl some chocolate sauce round the inside of a sundae glass.

3

Pour the shake into glass and then top with whipped cream, mixed nuts, mint, mini meringues, anything green and tasty you can find.

4

Raise your glasses to St Patrick's Day – sláinte!

[SEE FULL RECIPE](#)



Mint Chocolate

MARTINI

INGREDIENTS

2 oz Baileys Original Irish Cream • 0.5 oz Crème De Menthe • 2.6 oz Half Half (Milk/Cream) • Fresh Mint and Mint Chocolate to Garnish • Ice

DIRECTIONS

1

Fill your cocktail shaker with ice cubes.

2

Add 2 oz Baileys Original Irish Cream, 0.5 oz Creme de Menthe, 2.6 oz milk of your choice (or for extra indulgence, try half milk half cream).

3

Shake it, baby, then strain into your cocktail glass.

4

Garnish with fresh mint, grate a little mint chocolate over the top, and bask in the rapturous praise you will receive from your party guests.

[SEE FULL RECIPE](#)



Hot Chocolate & CHURROS

INGREDIENTS

1.7 oz Baileys Original Irish Cream • 6 oz Milk •
2 oz Heavy Cream • 1 tsp Brown Sugar • 4.4 oz Dark
Chocolate • Pinch Of Sea Salt • Churros to Serve

DIRECTIONS

1

In a saucepan, gently heat the milk and cream over medium heat until small bubbles begin to form around the edges.

2

Remove the saucepan from the heat and stir in the brown sugar and broken chocolate until it melts completely.

3

Now the best part! Add the Baileys Irish Cream and return the saucepan to low heat, stirring continuously until the hot chocolate is the delicious thickness you like it. Add a pinch of sea salt.

4

Pour the hot chocolate into your favourite mug, grab your churros, dunk, enjoy, repeat!

[SEE FULL RECIPE](#)