

Choco Fever Dream

Starbucks Strawberry Marshmallow Drink

10 min Prep time	**5 min** Cook time	**15 min** Total time
2 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup fresh strawberries, hulled
- [ ] 1/2 cup milk (or plant-based alternative)
- [ ] 2 tbsp marshmallow fluff
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon juice
- [ ] 1-2 tsp honey or sugar (optional)

Optional Toppings

- [ ] Fresh strawberry slice
- [ ] A pinch of sea salt
- [ ] Powdered sugar for dusting

Instructions

1. Blend the hulled strawberries with lemon juice and sweetener until smooth; set aside.
2. In a small saucepan, warm the milk gently—do not boil—then stir in vanilla extract.
3. Whisk the marshmallow fluff into the warm milk until light and airy; this creates the frothy topping.
4. Pour the strawberry puree into serving glasses, then carefully spoon the marshmallow foam over the top.
5. Garnish with a strawberry slice and a tiny dusting of powdered sugar if desired; serve immediately.

Nutrition per serving

180 kcal	3 g	35 g	4 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the strawberries are very juicy, you may want to strain the puree for a smoother drink.
- Adjust sweetness to taste; some strawberries are naturally sweeter than others.
- For a colder version, chill the strawberry puree before assembling.