

## "The Milkshake Essay" Example with its Essay Planning Sheet

### Completed Essay Planning Sheet Form for "The Milkshake Essay"

Title of essay: "The Milkshake Essay"

**Essay's Thesis Sentence** *The perfect gourmet milkshake requires Dryer's ice cream, goat's milk, and Brazilian Syrups.*

Topic (Point) of First Body Paragraph: The first ingredient is ice cream, but not just any ice cream will do.

Topic (Point) of Second Body Paragraph: The second ingredient is goat's milk.

Topic (Point) of Third Body Paragraph: The final ingredient is the flavoring syrup.

Topic (Point) of Fourth Body Paragraph (if you have one): \_\_\_\_\_

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And now, the essay written from the planning sheet:

### "The Milkshake Essay"

Do you ever wonder how to complete that perfect gourmet meal? Many gourmet food fanciers can create delicious appetizers followed by mouth-watering main courses, only to disappoint their dinner guests by serving one of the overused gourmet desserts such as Baked Alaska, Chocolate Mousse, or Crepes Suzette. The next time you prepare a gourmet meal for your friends and family, why not try something different? Surprise your guests with a common dessert elevated to gourmet stature--the milkshake. *The perfect gourmet milkshake requires Dryer's ice cream, goat's milk, and Brazilian Syrups.*

The first ingredient is ice cream, but not just any ice cream will do. More than any other ingredient, the ice cream carries the milkshake's "message" to your dinner guests. Therefore, gourmet milkshake ice cream must have a satin-smooth flush to it. It must be creamy, yet not too heavy or rich. It must easily blend with the other ingredients, but not lose its personality. It must have a hint of impertinence without being overpowering. Fortunately Dryer's ice cream admirably fulfills these requirements. If this will be your first gourmet milkshake creation, use Dryer's Satiny Vanilla. Later you can experiment with other Dryer's flavors to more finely tune your creations.

The second ingredient is goat's milk. Most over-the-counter milkshakes, even those made at finer creameries, are loaded with cow's milk. Though cow's milk provides a good thinning agent for a common milkshake, only goat's milk has the richness and texture to elevate a milkshake to gourmet status. Goat's milk has an elegant aroma that captivates the senses. In addition, goat's milk settles into layers of creaminess, making each new taste different from the last. Thus, as your guests are enjoying this dessert, it will radiate unique levels of flavor. Fortunately, goat's milk is readily available at finer markets. Be sure to check the freshness label since goat's milk will not have the preservatives that pasteurized cow's milk has.

The final ingredient is the flavoring syrup. Though many American specialty food companies make flavorings suitable for common milkshakes, these domestic syrups fall far short of providing the quality a gourmet milkshake deserves. Most domestic syrups are produced through an "extract" process with the flavoring typically in concentrated form. As this concentrate mixes with the base, not all flavor crystals are absorbed. This unabsorbed residue

can destroy the syrup's flavor consistency, rendering most domestic flavoring syrups unreliable. Brazilian syrups, however, are made with whole flavorings rather than extracts. Once these whole flavorings are blended with their respective bases, they do not separate. This ensures the continuity of taste a gourmet milkshake deserves. Though Brazilian flavorings are more expensive and not as readily available as are their American counterparts, they are well worth the extra expense and effort.

So the next time you spend countless hours planning and preparing that perfect gourmet meal for your guests, do not disappoint them by serving one of the "expected" desserts; instead, serve something different--the gourmet milkshake. Your guests will not be disappointed.