



Long Livo

Starbucks Strawberry Marshmallow Drink

10 min

Prep time

2

Servings

5 min

Cook time

Easy

Difficulty

15 min

Total time

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

Calories

3 g

Protein

35 g

Carbs

4 g

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.