

Honeycomb Ice Cream



Serves: 1 litre

Profitability:

Steps:

Put the sugar and syrup into a pan and cook over low heat until the sugar melts

Increase to a boil until the caramel is midgolden colour

Turn off the heat and sieve in bicarbonate of soda. Stir until frothy - do not over mix

Scrape out onto a flat baking tray with a magic mat or parchment paper. Do not spread. Leave to cool

Put into a freezer bag or bowl and bash with a rolling pin, leaving some pieces quite chunky

Whip the cream until floppy and add the condensed milk. Continue to whisk until thick and holding its shape

Fold in the honeycomb pieces, plus any crumbs

Scrape into a freezer container/recycled ice cream tub, label and date

Place in the freezer overnight

Serve by itself or as an accompaniment to a hot dessert

Ingredients:

75g caster sugar

2 tbsp clear honey

1 tsp bicarbonate of soda

500ml whipping cream, chilled

1 tin (397ml) sweet condensed milk

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