



HONEY MONEY SWIRL ICECREAM OXFAM FAIR TRADE CHOC TOP

INGREDIENTS

Makes 12 choc tops
(or approx. 1 litre ice cream)

Ice cream

375 mls Milk
1 fair trade organic vanilla bean
6 egg yolks
160 g sugar
375 mls cream

Honey Ripple

100mls Australian honey
1 gm pectin mixed with 3g glucose

300 g Oxfam fair trade organic chocolate (milk or dark, whatever is your preference)

FROM THE MARKET

HONEY: Doo Bee Honey, Honey Lady

DAIRY: Fleurieu Milk,
Alexandrina Cheese Co,
B.-d Farm Paris Creek

EGGS: Rosie's Free Range Eggs,
Rhodes

METHOD

Honey Swirl ice Cream

Warm the milk with a split vanilla bean.

Meanwhile cream egg yolks with sugar. When milk almost simmering, pour onto creamed eggs and sugar whisking briskly. Continue whisking over a double boiler until it thickens- takes about 10 minutes. Cool and then add to the ice-cream machine with the rich cream. Churn for 20 minutes

Honey Ripple

While icecream is churning mix honey with pectin and glucose mix (Pectin must be well mixed with the glucose or a little extra sugar to distribute it or it will lump), heat gently in a pot until it thickens slightly. Set aside until ice-cream is set.

Choc top

Break the chocolate up and place over a gently simmering double boiler to melt, turn heat off and set aside when melted.

Assembly

When the ice cream is frozen, turn out into a tray, stretch the honey over the surface and then fold the ice-cream over carefully to sandwich the honey and swirl through .

Scoop into ice cream cones and dip into warm chocolate to coat, allow a minute to set .

