

Honeycomb Ice Cream



Recipe By FoodieBook

Ref: 457

Heading: Puddings

Cuisine: British & Irish

Food Type: Vegetarian

No of Portions: 8

Ingredients & Prep

500 ml double cream
150 ml whole milk
200 g condensed milk sweet
4 eggs large yolk only

Honeycomb

100 g caster sugar
50 g golden syrup
1 tsp bicarbonate of soda
1/2 tsp salt

Method

Step 1 - Make the honeycomb, butter a non-stick baking tin ready, have bi-carb, whisk & salt at the ready, add sugar & golden syrup to a tall sided saucepan large enough to hold 10X the volume (for expansion), cook first on a low heat stirring until the sugar has dissolved, then turn up the heat to med/high, using a thermometer take the temperature to 145°C, turn off the heat add salt & bi-carb & whisk in, it will foam & expand & is very HOT, don't let it touch your skin!!! Then pour into butter lined baking tin, don't touch the tin let it be for 20 mins or it may collapse, let it cool then put in the fridge to go cold. Break up into small pieces & crumbs by tapping with a hammer/rolling pin or a pan bottom.

Step 2 - Place yolk into a bowl large enough to hold the cream/milk later.

Step 3 - Heat the milk/cream mixture stirring all the time to stop it catching on the bottom, use a thermometer & when it reaches 76°C turn off the heat, then pour a little into the yolk & whisk hard, repeat a little at a time until you have used about half the hot milk/cream mixture, then pour the rest in & whisk, cover & allow to cool, then put in the fridge to go cold.

Step 4 - Pour cold ice cream mixture & honeycomb into an ice cream maker & churn until stiff, spoon into a plastic lidded container & freeze for a few hours before serving.

Suggestion & Tips

When mixing in honeycomb you can test taste as you go by adjusting the amount to your taste.