

Recipe No. 48/2014

Ferrero Rocher Ice Cream

Something totally decadent and far removed from last week's recipe. This is for us die-hard chocoholics or perhaps just a Christmas dessert treat for our hot South African Christmas. Another recipe from our French consultant Danielle Spanoyannis.

Makes: 6 – 8 portions

Preparation time: 10 minutes plus overnight freezing time

Ingredients

22 Ferrero Rocher chocolates
6 egg yolks
50g sugar
500g full cream milk
170g fresh cream



Method

1. Place 12 Ferrero chocolates into TM bowl. Crush **closed lid position/turbo/3 – 6 times**.
2. Add egg yolks, sugar and milk into the bowl. Cook **6 min/80°C/speed 4**.
3. Once cooked, add cream and mix **7 sec/speed 5**.
4. Place custard mixture in ice cube trays and freeze overnight.
5. When ready to serve, place remaining Ferrero Roche chocolates into the TM bowl and crush **closed lid position/turbo/3 – 6 times**. Add ice-cream blocks. Mix **1 min/speed 6**. Use the spatula to assist mixing if required. Serve immediately or place back in freezer for use later.

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