

Recipe No. 46/2013

Pear Ice Cream

This recipe follows on from last week's roasted butternut soup from Jackie Cameron's book **Jackie Cameron Cooks at Home**. The pear ice-cream also makes a delightful dessert on its own or serve with a chocolate torte for a dessert.

Makes: 1 ½ litres
Cooking time: 10 minutes

Preparation time: 5 minutes
Freezing time: 4 - 6 hours

Ingredients


4 x 410g cans pear halves in syrup, drained
250g pear syrup from the can
65g cream
3 egg yolks
2 tsp castor sugar
2 tsp liquid glucose

Method

- Place pears into TM bowl. Puree **30 sec/speed 9**.
- Add remaining ingredients.
- Heat **10 min/80°C/speed 3**.
- Place in a container or ice trays to freeze.
- Freeze 4 hours or overnight. Break into chunks, return to TM bowl. Churn **20 - 40 sec/speed 10** until creamy but not melted. Serve straight away or place in a storage container in the freezer.



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