



COACH & HORSES



Christmas Cake Ice Cream

600ml double cream
300ml milk
175g sugar
200g dark brown sugar
4 egg yolks
20g fresh ginger, grated
100g toasted flaked almonds
20g glacé cherries washed and halved
20g mixed dried fruit
20g peel
200ml brandy

- Soak the fruit/nuts in the brandy for two hours
- Heat the cream and the milk together
- Whisk the sugar and the egg yolks
- Once the milk/cream is hot, whisk in the eggs/sugar and place on a low heat
- Keep stirring until thick
- Pour through a sieve onto the ginger
- Strain and allow to cool
- Heat the dark sugar until it melts
- Pour in the brandy from the fruit and make thick caramel
- Churn the ice cream; when it's thick add the fruit and nuts
- Ripple through the brandy caramel