

HAIGH'S

CHOCOLATES

*Rich Chocolate &
Macadamia Nougat
Ice Cream*



Rich Chocolate & Macadamia Nougat Ice Cream

Serves 6

150g Haigh's Dark Chocolate Couverture, roughly chopped

6 Dark Macadamia Honey Nougat Chocolates chopped

Haigh's Chocolate Macadamia Biscotti

Haigh's Dark Chocolate Macadamias chopped

3 large egg yolks

425ml whole milk

100g sugar

235ml whipping cream

5ml vanilla extract

Whisk the egg yolks in a bowl until they are light and creamy. Place the milk and sugar in a saucepan and heat until it just starts to boil. Whisk half a cup of the mix into the egg yolks and then pour the egg mixture back into the milk in the saucepan. Whisk constantly over low heat for a few minutes until almost ready to boil. Remove from the heat; add the Dark Chocolate Couverture and stir until melted. Then stir in the cream, vanilla and chopped Macadamia Honey Nougat chocolates. Refrigerate for 20 minutes.

Pour into an ice cream maker and follow manufacturers' instructions to churn the ice cream. Remove from the machine and place in the freezer.

If ice cream maker unavailable, pour into a shallow container and freeze until frozen at edges. Remove from freezer and beat with electric beater.

Pour back into container and refreeze. Repeat 2 or 3 times.

To serve, scoop the ice cream into cold bowls and garnish with Chocolate Macadamia Biscotti and chopped Dark Chocolate Macadamias.



*Recipe by
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