



CARAMEL VANILLA ICE CREAM WITH ALMOND CRUNCH AND GRILLED PEACHES



INGREDIENTS

FOR THE ALMOND CRUNCH

- 150 g sliced almonds
- 200 g Cavendish & Harvey Filled Caramel Drops

FOR THE ICE CREAM

- Ice cream maker
- 6 egg yolks
- 120 g light muscovado sugar
- 2 vanilla pods (pulp)
- 300 ml whole milk
- 300 ml cream
- 1 tablespoon mascarpone
- 1 pinch of salt
- 100 ml caramel sauce

FOR THE GRILLED PEACHES

- 4 peaches

PREPARATION

- For the almond crunch, place the candies in a non-stick pan with 1 tbsp water and melt slowly over a medium heat. Add the chopped almonds and mix thoroughly.
- Spread the almond brittle on a baking tray lined with baking paper and leave to cool.
- For the vanilla ice cream, whip the egg yolks with the muscovado sugar. Heat the cream, milk, mascarpone and the pulp of the vanilla pods, but do not boil. Add to the eggs and continue beating quickly until the mixture thickens noticeably and becomes more compact. Freeze in an ice cream maker.
- Set aside some of the almond brittle. Break the remaining almond brittle into small pieces and fold into the ice cream together with the caramel sauce.
- Grill the peaches on a grill or in a pan and serve with the ice cream. Garnish with the remaining almond brittle.

Tip: Muscovado sugar, with its caramel-malty flavour, goes perfectly with our sweets. Alternatively, however, any other kind of raw sugar can also be used.