

CHERRY & CHOCOLATE NO CHURN ICE CREAM

A hot spoon, a cold tub of this and there was quite frankly no stopping me. The chunks of the sponge interspersed throughout the ice-cream is dreamy. It's like finding a little nugget of gold. Because the sponge quality is SO GOOD you are going to surprise yourself with how something so simple can taste so marvellous. Use up leftover or scrap sponge and surplus juice for an easy, sweet, delicious treat.

Recipe Makes: 1 x 7 by 7 inch brownie tin full

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ICE - CREAM

1 x 397 g tin Condensed Milk
550 ml Double/Whipping Cream, fridge temp
25 g Caster Sugar
1 tsp Vanilla Bean Paste
25 g Dark Chocolate, grated
Leftover Cherry Syrup/Juice* **
Leftover Sponge Tops *

TO FINISH

10 g Dark Chocolate, grated

*no quant, the more the better
** can sub for choc sauce

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- If your cherry syrup/juice is quite watery, add it to a saucepan and place over a medium heat. Bring that to a boil, before turning round the heat and reducing to a simmer.
- Allow the cherry juice to reduce by half to intensify the flavour and become thickened to a syrup consistency. Leave to cool.
- Once the syrup has cooled, add the condensed milk, double/whipping cream, caster sugar, vanilla and grated chocolate into a mixer bowl.
- Using the whisk attachment, mix until the ingredients reach medium peak.
- Into your tin or Tupperware of choice, start by scattering an uneven layer of your cake crumb. On top of this, add 1/3 of the cream mix.
- Add a good drizzling of the cherry syrup before using the tip of a knife or back of a spoon to lightly ripple through. Add another uneven layer of chocolate sponge on top.
- Add another layer of cream and repeat the above process until every ingredient is used up.
- Finish the top with a heavy grating of chocolate and pop into the freezer for at least 6 hours/ preferably overnight.
- When it comes to eating, leave to sit at room temp for about 30 minutes for a soft serve.