

CHRISTMAS PUDDING ICE CREAM

Delicious at anytime of the year!

Serves 4

Ingredients

600ml milk
425ml double cream
5 medium egg yolks
200g caster sugar
2 x 225g Christmas puddings
4 tbsp brandy (or to taste)

Garnish

Fresh holly leaves (rubbed with a little vegetable oil)
Icing sugar for dusting

Method

1. Pour the milk and cream into a heavy-based pan. Place over a moderate heat and gradually bring to the boil.
2. Separately place the egg yolks and sugar together in a bowl and whisk until light and fluffy. Then pour the hot milk and cream mixture onto the egg yolks and sugar. Whisk to combine thoroughly.
3. Pass the hot 'custard' mixture through a strainer to remove any overcooked egg.
4. Separately crumble the Christmas pudding into the mixture and add the brandy.
5. Pour the complete mixture into an ice cream machine and churn until set (about 45 minutes).
6. Alternatively, pour into a one litre freezer-proof container and freeze for 2 hours. Tip into a bowl & mash to break down the ice crystals. Return to the container & freeze for 2 hours. Then mash and refreeze until needed.

To Serve

Place a few scoops of ice cream in a stemmed glass.
Garnish with fresh holly leaves and finish with a dusting of icing sugar.