



Icecream Christmas Cake

Ingredients

600g Cream
400g Home made
Condensed Milk
250g Water
110g Sugar
75g Currants
75g Dried Cranberries
75g Pistachios
1 tsp Cinnamon
2 tsp Vanilla
50ml Brandy or Orange
Juice

Method

1. Add to the TM bowl the water & sugar
2. Cook 3mins/100deg/sp2 with S.B on lid until dissolved
3. Add to the sugar mix the dried currants and cranberries and allow to soak for 10mins
4. Drain the fruit & allow to cool (no need to clean the bowl but make sure it is cool)
5. Add to the TM bowl the butterfly, then the cream. Whip on sp 4 until soft peaks form - approx 30 sec-1 min
6. Add into the bowl the condensed milk, cooled fruit, cinnamon, vanilla, pistachios and combine for 10sec/Rev/sp1
7. Place into glad wrap lined container and freeze until ready to serve. Serve with coulis & fresh berries..