

Brown Breadcrumb Ice-Cream

Ingredients:

6oz (175g) Brown Breadcrumbs
1 Pint (600ml) Single Cream
4oz (100g) Caster Sugar
2 Large Eggs (separated)
½ Teaspoon Vanilla Essence
2 Tablespoons Sweet Sherry (optional)

- Place the breadcrumbs on a baking tin and put into a medium oven until golden brown – approximately 10-15 minutes, turning frequently.
- Use 300ml cream, the sugar and egg yolks to make a custard and leave until cold.
- Stir the breadcrumbs, the remaining cream, vanilla essence and sherry into the cold custard and pour into the ice-cream maker.
- Lightly whisk the egg whites and add to the ice-cream when it is starting to freeze.