

MACADAMIA NUT AND CRANBERRY ICE CREAM

Preparing Time: 40 Minutes

Cooking Time: 15 Minutes

Servings: 700g ice cream

INGREDIENTS

- 250 ml dried cranberries
- 250 ml milk
- 250 ml fresh cream
- 5 ml vanilla essence
- 6 egg yolks
- 125 ml sugar
- 75 g macadamia
- Pinch of salt
- 125 ml macadamia nut oil

INSTRUCTIONS:

1. Pour very hot water over dried cranberries and let stand 20 minutes.
2. In a saucepan, bring the milk, cream, and vanilla to a gentle simmer over medium heat, stirring occasionally to prevent a skin from forming on top.
3. Whisk together the yolks, sugar and salt for around 30 seconds, until the yolks are creamy and thick.
4. Once the cream reaches a gentle simmer, slowly pour it into the yolks while whisking. Turn the heat to low and return the mixture to the saucepan, scraping everything from the bowl with a spatula.
5. Using a spatula or wood spoon, stir the mixture for several minutes until the liquid has thickened slightly, approximately 5 minutes.
6. Transfer to a medium-sized bowl. Whisk in the macadamia nut oil. Add macadamia nuts to mixture then cover with plastic wrap, pressing the plastic directly against the liquid to prevent a skin from forming.
7. Chill mixture then add to ice cream machine and let it churn. Once set, serve.

