



# Homemade Salted Caramel Ice Cream with Speculoos Biscuit Crumb

**Dessert** 30-40 Minutes • Freeze for 6 Hours • Veggie

17A

Find all your unchilled  
Market items in bag A.



Cornflour



Creme Fraiche



Salted  
Caramel Sauce



Condensed Milk



Speculoos Biscuit  
Crumb

## Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

## Cooking tools

Saucepan, whisk, bowl, and electric whisk.

## Ingredients

Ingredients	Quantity
Cornflour	20g
Crema Fraiche** 7)	450g
Salted Caramel Sauce 7)	80g
Condensed Milk 7)	397g
Speculoos Biscuit Crumb 11) 13)	125g

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Per 100g
for uncooked ingredient	100g
Energy (kJ/kcal)	1424 /340
Fat (g)	19.2
Sat. Fat (g)	11.6
Carbohydrate (g)	38.3
Sugars (g)	30.6
Protein (g)	4.5
Salt (g)	0.29

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

7) Milk 11) Soya 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

## Contact

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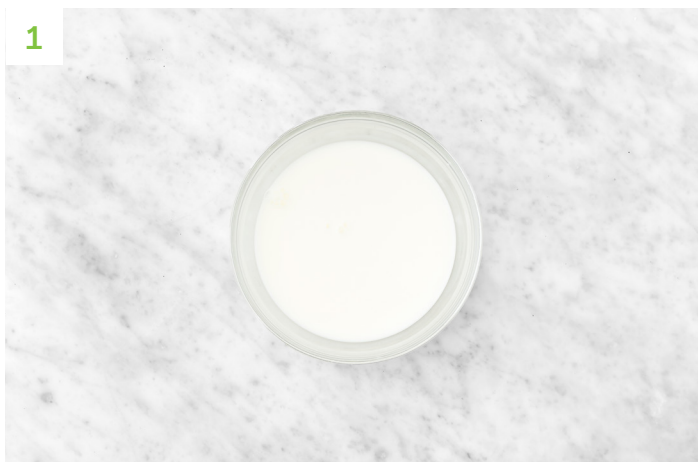
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## Make the Base

**a)** In a medium saucepan, whisk together the **cornflour**, **creme fraiche** and **salted caramel sauce**.

**b)** Bring the mixture to a boil on medium-high heat and reduce to a simmer, whisking constantly, until the **creme fraiche** is thickened, 7-8 mins.

**c)** Pop the thickened **creme fraiche mixture** into a medium bowl, cover and refrigerate until completely cool, 1.5-2 hours.

## Let's Whip

**a)** Once completely cooled, using an electric whisk, whip the **creme fraiche mixture** on high until it forms stiff peaks, 4-5 mins.

**b)** Reduce the whisk speed to medium, then slowly pour in the **condensed milk** until fully combined.

## Ice Cream is Ready!

**a)** Pour **one third** of the **mixture** into an appropriately-sized container, then sprinkle over **one third** of the **speculoos crumb**.

**b)** Pour in **half** the remaining **mixture**, then sprinkle over **half** the remaining **speculoos crumb**.

**c)** Pour in the remaining **mixture**, sprinkle over the remaining **speculoos crumb**, then pop the **ice cream mixture** into the freezer until frozen, 6-8 hours.

**d)** Take the **ice cream** out of the freezer 10-15 mins before serving.

Enjoy!