



Homemade PB 'n' J Ice Cream with Red Berry Compote

Dessert Prep Time: 40-45 Minutes • Freeze Time: 6-8 Hours • Veggie

17A

Find all your unchilled Market items in bag A.



Cornflour



Creme Fraiche



Condensed Milk



Red Berry Compote



Peanut Butter

Pantry Items
Salt

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
Condensed Milk 7)	397g
Red Berry Compote	105g
Peanut Butter 1)	90g

Pantry	Quantity
Salt*	¼ tsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per 100g
Energy (kJ/kcal)	1369 /327
Fat (g)	21.1
Sat. Fat (g)	11.2
Carbohydrate (g)	29.0
Sugars (g)	25.0
Protein (g)	6.5
Salt (g)	0.26

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

Allergens

1) Peanut 7) Milk

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

Let us know what you think!

Share your creations with #HelloFreshSnaps

Head to [hellofresh.co.uk](https://www.hellofresh.co.uk) or use our app to rate this recipe

 You can recycle me!

HelloFresh UK
Packed in the UK
The Fresh Farm
60 Worship St, London EC2A 2EZ



1



2



3



Make the Base

a) In a medium saucepan, whisk together the **cornflour**, **creme fraiche** and **¼ tsp salt**.

b) Bring the **mixture** to the boil on medium-high heat, then reduce the heat and 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.

Whip it Up

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** and **two thirds** of the **red berry compote** until fully combined.

c) Pour **half** the **mixture** into an appropriately sized container, then drizzle over **half** the **peanut butter**. Swirl it into the **ice cream mixture**. **TIP:** If your peanut butter has hardened, pop it in a bowl of hot water for 1 min.

Time for Ice Cream

a) Pour in the remaining **ice cream mixture**, then drizzle over the remaining **peanut butter** and **red berry compote**. **TIP:** Save 1 tbsp of the compote to drizzle over before serving if you wish.

b) Swirl the **compote** and **peanut butter** into the **ice cream mixture** to create a swirl effect on top.

c) Pop the **ice cream mixture** into the freezer until until frozen, 6-8 hours.

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

Enjoy!