



Speculoos & Salted Caramel Homemade Ice Cream with Speculoos Biscuit Crumb

Dessert

Prep Time: 30-40 Minutes • Freezer Time: 6-8 Hours • Veggie

30A

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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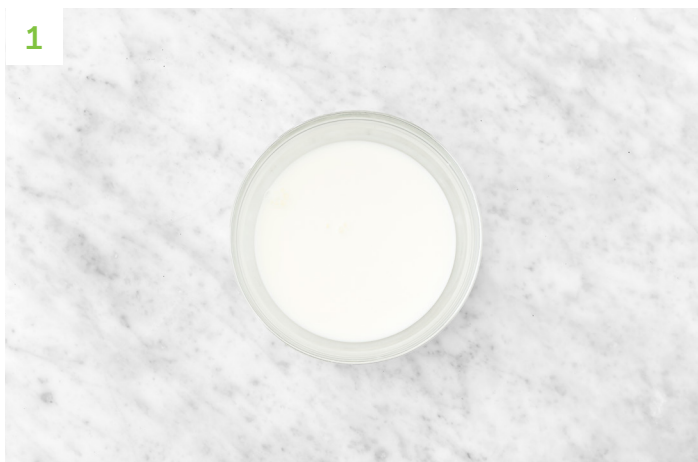
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Make the Ice Cream Mixture

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

b) Bring the **mixture** to the boil on medium-high heat, then reduce to a simmer, whisking constantly, until the **mixture** has 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.

Get Whisking

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.

Dessert is Served!

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**, then sprinkle over the remaining **speculoos crumb**. 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!