



Millionaire's Chocolate Ice Cream Sundaes 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.



Chocolate Chips



Speculoos Biscuit Crumb



Cornflour



Creme Fraiche



Condensed Milk



Salted Caramel Sauce

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

Bowl, saucepan, whisk and electric whisk.

Ingredients

Ingredients	Quantity
Chocolate Chips 11)	100g
Speculoos Biscuit Crumb 11) 13)	125g
Cornflour	20g
Creme Fraiche** 7)	450g
Condensed Milk 7)	397g
Salted Caramel Sauce 7)	120g

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per 100g
for uncooked ingredient	100g
Energy (kJ/kcal)	1479 /354
Fat (g)	19.4
Sat. Fat (g)	11.8
Carbohydrate (g)	40.7
Sugars (g)	33.4
Protein (g)	4.5
Salt (g)	0.28

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

Let us know what you think!

Share your creations with #HelloFreshSnaps

Head to 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



Make the Ice Cream Mixture

a) Pop **2 tbsp** each of the **chocolate chips** and **speculoos crumb** in a small bowl and set aside for now.

b) In a medium saucepan, whisk together the **cornflour**, **creme fraiche**, remaining **chocolate chips** and $\frac{1}{4}$ **tsp salt**.

c) Bring the **mixture** to the boil on medium-high heat, then reduce the heat and simmer, whisking constantly, until the **chocolate** is melted and the **creme fraiche** has thickened, 7-8 mins.

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

Get Whisking

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

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

c) Pour **one third** of the **mixture** into an appropriately sized container, then sprinkle over **one third** of the remaining **speculoos crumb**. Drizzle in **one third** of the **salted caramel sauce**.

Dessert is Served!

a) Pour in **half** the remaining **ice cream mixture**, then sprinkle over **half** the remaining **speculoos crumb** and drizzle over **half** the remaining **salted caramel sauce**.

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

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

d) Serve your **ice cream** in a tall sundae glass with a drizzle of the remaining **salted caramel sauce** and a sprinkle of the **reserved chocolate chips** and **speculoos crumb**.

Enjoy!