

Deep Fried Ice Cream – SA Style

Ingredients:

- Vanilla Ice cream
- Boudoir Biscuits
- Tennis Biscuits
- Nuttikrust Biscuits
- 1 egg
- 1 tbsp water
- Oil

Method:

1. Use an ice-cream spoon to scoop round ice-cream balls. Try get them as perfectly round as possible.
2. Crush the biscuits together and roll each ice-cream ball in the crushed biscuits until each ice-cream ball is completely coated.
3. Place the ice-cream balls in the freezer for at least 40 minutes.
4. Take the ice-cream balls out of the freezer and roll the ice-cream balls in egg before rolling them in the crushed biscuits a second time.
5. Place the ice-cream balls into the freezer again and freeze until solid.
6. Pre-heat oil in a pot until you can see oil lines appear.
7. Deep fry ice-cream for 5-8 seconds until golden brown.
8. Serve immediately after frying & ENJOY!