

CREMORA ICE CREAM WITH COFFEE POUR-OVER

Makes 24

INGREDIENTS

150g NESTLÉ Cremora Original
¾ cup NESTLÉ Sweetened Condensed Milk
3 tbsp lemon juice
2 tsp vanilla essence
1 slab (85g) NESTLÉ AERO Dark chocolate, roughly chopped
3 tbsp NESCAFÉ Ricoffy

METHOD

1. Stir the NESTLÉ Cremora powder into $\frac{1}{3}$ cup water until dissolved.
2. Add the condensed milk to the mixture and whip until combined.
3. While whipping, slowly add the lemon juice. The mixture should thicken and double in size.
4. Fold in the vanilla essence before spooning the prepared Cremora mixture into an ice cream tub.
5. Freeze the ice cream overnight, or until set.
6. In the meantime, melt the chocolate in the microwave at 15-second intervals.
7. Lay a sheet of baking paper on a large baking tray and thinly spread the melted chocolate across the surface and allow to set.
8. Once set, cut the chocolate into shards.
9. Remove the ice cream from the freezer 5 minutes before scooping.
10. Brew a strong mixture of coffee by combining the coffee granules with 750ml of hot water.
11. Create small scoops of ice cream and place one into each glass.
12. Place chocolate shards over the ice cream, pour 2 tbsp of coffee over each and ENJOY!