

NO-CHURN CARAMEL POPCORN ICE CREAM

Serves 6-8

Hands-on time: 35 minutes

Hands-off time: Overnight

INGREDIENTS

For the caramel popcorn:

- 2 tbsp oil
- ½ cup (64.g) IMBO Butterfly Popcorn Kernels
- ½ cup (113g) butter, diced
- 1 cup (220g) brown sugar
- 1 tsp vanilla essence (optional)
- ¼ cup cream

For the ice cream:

- 3 cups cream
- ½ tin (192.5g) condensed milk

Serving suggestion:

- Melted milk chocolate
- Sugar cones

**Microwave cooking times may vary due to wattage; use the timings below as a guide.*

METHOD

For the caramel popcorn:

1. Heat the oil in a large pot over medium heat.
2. Add the IMBO Butterfly Popcorn kernels and cook for 3-5 minutes until all the kernels have popped. Set aside while preparing the caramel.
3. In a large heatproof bowl, heat the butter, brown sugar and vanilla essence, if using, in the microwave for 5-7 minutes, whisking every minute. Add the cream to the sugar mixture and whisk until combined and thick and syrupy. **Chef's Tip: Add a pinch of salt for salted caramel! *Chef's Tip: For testing we used a 900W microwave!*
4. Fold the popcorn through the caramel sauce to fully coat. Spread the caramel popcorn onto a baking tray lined with baking paper and cool for 5 minutes until hard.

For the ice cream:

5. Place ⅓ of the cooled caramel popcorn in the cream and leave to soak for 15 minutes in the fridge until the popcorn softens. Gently press down on the popcorn to release its flavour before straining the cream through a sieve to remove the popcorn.
 6. Using an electric hand-mixer, beat the cream for 3-4 minutes until stiff peaks form.
- *Chef's Tip: Cold cream whips best!*

11. Serve the ice cream in the sugar cones. Garnish with the leftover caramel popcorn and ENJOY!