



MANDEL CARAMEL ICE CREAM SANDWICH

Preparation time: 20 minutes

Ingredients

- 250 ml double cream
- 50 g honey
- 2 egg yolks
- 15 g icing sugar
- 1 tbsp gingerbread spice

Preparation

1. Add the egg yolks, icing sugar, double cream, gingerbread spice and honey to a small bowl and slowly let it thicken while stirring all the time.
2. Pour the mixture into a bowl and chill for at least 1 hour.
3. Pour the ice cream mixture into an ice cream maker and freeze for around 15-20 minutes.
4. Place scoops of ice cream on the Mandel Caramel and cover with biscuits.

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for Kambly

