



MANDEL CARAMEL BLUEBERRY PARFAIT

Preparation: 50 minutes

Refrigerator/freezer time: Chill the mixture overnight and allow the parfait to freeze overnight

Ingredients

- Approx. 360g blueberries
- Approx. 200g sugar (or to taste)
- 400g double cream
- 1-2 tbsp water
- 1 box Kambly Mandelcaramel

Preparation

1. In a large saucepan combine the blueberries, sugar and water and bring to the boil.
2. Reduce the heat and simmer while covered, until the sugar has dissolved and the berries have softened.
3. Squeeze the mixture through a fine-mesh sieve into a bowl; discard the pulp.
4. Fold in the double cream. Cover and refrigerate overnight.
5. Fill the ice cream into an ice cream maker and freeze according to the manufacturer's instructions.
6. Line rectangular containers or a cake pan with cling film. Pour in half the ice cream and cover with Mandelcaramel biscuits.
7. Spread the remaining ice cream over the Mandelcaramel and place a layer of biscuits on top.
8. Freeze the parfait overnight.
9. Shortly before serving, cut into slices and arrange.

