



WHITE KNIGHT ICE CREAM



INGREDIENTS

- 120g shelled hazelnuts
- 4 egg yolks
- 175g caster sugar
- 250ml milk
- 250ml whipping cream, chilled
- 125ml White Knight**

METHOD

Preheat the oven to 160°C. Toast the hazelnuts in the oven for 10 to 15 minutes, then place the nuts on a cloth to let them cool and then rub off the skins. Chop the nuts in a food processor. Combine the egg yolks and sugar and whisk together. When the mixture is pale and leaves a trail when the whisk is lifted, gradually beat in the milk. Transfer the custard mixture to a saucepan and cook over a low heat, stirring constantly until it coats the back of a wooden spoon. Set aside to cool. Whip the cream until it forms soft peaks. Stir the ground hazelnuts into the cold custard followed by the whipped cream and White Knight. Freeze in an ice cream maker or in the freezer, whisking it at least once during the freezing process.

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