



WHISKY-RAISIN ICE CREAM WITH PECAN BRITTLE

Prep: 30min – Soaking + Freezing: 8h + overnight – Serves 5 - Easy

For the raisins:

70g dried raisins or sultanas
50ml whisky

For the ice cream:

2 eggs
a pinch of salt
90g sugar
250ml cream
50ml whisky

For the pecan brittle:

90g pecan nuts
60g sugar
4 tsp water

1. Start by soaking the raisins: put the raisins into a small bowl, pour the whisky over, stir and cover. Leave to soak for 8 hours or overnight.
2. After 8 hours, or the next day, make the ice cream base. Separate the eggs and put into two bowls. Add a pinch of salt to the egg whites and beat with an electric whisk until they form stiff peaks.
3. Add the sugar to the egg yolks and whisk. Add the whisky and whisk until well incorporated. Put the stiff egg whites into the bowl with the egg yolks, but don't mix yet.
4. Pour the cream into the bowl you used for the egg whites and beat until stiff.
5. Add the whipped cream into the bowl with the egg yolks and stiff egg whites, then add the soaked raisins and their liquid (if any remains), and fold in gently with a silicone spatula, until no big lumps are left. Don't overmix this, as you want it to stay light and fluffy.
6. Transfer the ice cream mix into a bowl, cover and freeze overnight.
7. For the pecan brittle: Put the sugar with 4 teaspoons of water into a frying pan and melt over a medium heat. After a couple of minutes, the sugar will have become liquid, let it cook until the sugar turns golden and caramelized. Add the pecan, stir so that all the nuts are covered in the caramel. Take off the heat and put the caramelized pecans onto a sheet of baking paper, and leave to cool for 15.
8. Once cooled, break the nut brittle into rough chunks and sprinkle over the ice cream portions.

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