

AMARETTO ICE-CREAM SANDWICH

Prep time: 40 minutes | Cooking time: 10 minutes | Freezing time: 8 hours | Serves: 8

For the Amaretto ice cream:	150g sugar
1 x 385g can condensed milk	1 egg
10ml vanilla paste	5ml almond extract
A pinch of salt	250g cake wheat flour
75ml Amaretto	5ml baking powder
500ml double thick cream	A pinch of salt
	100g flaked almonds, toasted and chopped
For the almond cookie:	100g 70% dark chocolate, finely chopped
140g butter	

For the Amaretto ice cream: Whisk the condensed milk, vanilla, salt and Amaretto together. In a separate bowl, whisk the cream until stiff peaks form. Fold the cream into the condensed milk mixture until fully combined. Pour the ice-cream mixture into a rectangular baking tin, so the ice-cream mixture is 1.5–2cm high. Cover with earth-friendly wrap and freeze for 8 hours.

To prepare the almond cookie: Preheat the oven to 180°C and line a baking tray with baking paper.

In the large bowl of a mixer set on medium speed, cream the butter and sugar until light and fluffy. Add the egg and almond extract, and mix until combined. Add the flour, baking powder and salt and mix on low speed until the cookie dough comes together.

Scoop golf ball-sized pieces of dough onto the prepared baking tray, spacing them about 5cm apart. Sprinkle some of the flaked almonds onto the cookie dough. Bake the cookies for 10 minutes, or until the edges start to brown. Allow the cookies to cool completely.

Remove the ice cream from the freezer and, using a cookie cutter, cut out ice-cream discs the same size as the cookies.

To assemble: Mix the remaining flaked almonds and chopped chocolate in a bowl. Make a sandwich by placing an ice-cream disc onto a cookie and topping it with another cookie. Roll the sides of the ice-cream sandwich in the almond and chocolate mixture. Repeat with the remaining ice-cream discs.

