

Butterscotch Ice Cream



🕒 Ready in 4h 20m

👤 Makes 4-6

METHOD

1. Place milk and cream into a saucepan and bring to the boil.
2. In a bowl, whisk the egg yolks and sugar together until you have a pale colour and cream-like consistency.
3. Slowly pour the boiled milk into the bowl, mixing gently to combine. Return to the pan and cook gently, stirring continuously until it thickens slightly.
4. Remove from the heat and pass through a fine sieve into a bowl. Add the Whisky Butterscotch sauce, whisking to combine well.
5. Let the mix cool then place into the fridge to chill.
6. Once chilled place in a freezer. After 1 hour, take the mixture out and whisk. Repeat 2 or 3 times until the mixture has frozen into ice cream.

INGREDIENTS

135g Scotch Whisky Butterscotch
250ml full fat milk
250ml double cream
6 egg yolks
100g caster sugar

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