



Gingerbread Ice cream Sandwich

Recipe by Grace Stevens

Serves: 20

Cooking: 45min

Difficulty: Easy

Ingredients :

Biscuits:

- 125g butter
- 125ml Selati brown sugar
- 1 egg yolk
- 500ml cake flour
- 5ml bicarb
- 10ml ground ginger
- 5ml ground cinnamon
- 3ml ground cloves
- 50ml golden syrup
- 40ml water

Lemon Curd:

- 250ml Selati castor snow
 - 70g butter
 - 2 whole eggs
 - 2 egg yolks
 - 160ml lemon juice
 - 5ml lemon zest
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- Vanilla ice cream to serve

Methods :

Biscuits:

- Preheat oven to 180°C and grease two baking trays.
- Cream butter and sugar until light and fluffy
- Add egg yolk and beat well.
- Sift dry ingredients together and add, with syrup to butter. Mix in enough water to make a stiff dough.
- Roll out dough on a floured surface and cut out circles of dough about 7cm in diameter. Use a glass or a fluted scone cutter.
- Place onto baking tray and bake for 10 minutes
- Allow to cool on a wire rack.

Lemon Curd:

- Beat the sugar and butter with an electric beater for 2 minutes
- Slowly add the eggs and yolks, continue to beat for another minute
- Mix in the lemon juice and zest. The mixture will curdle, don't worry about this.
- Pour the mixture into a medium saucepan and cook on a medium heat, stirring constantly. The mixture will thicken, don't let it boil.
- Allow to cool completely.

To Serve:

- Scoop a ball of vanilla ice cream and with a teaspoon, hollow out the centre.
- Place a teaspoon of curd into the hollowed-out space and sandwich the ice cream between two gingerbread biscuits.
- Serve immediately.