

COFFEE & VANILLA SOY ICECREAM GF DF Low

Gluten Free, Dairy Free, Low chemicals



Start this about 2 days before you need to serve it

Ingredients

750ml (3 cups) soy milk	1 litre So Good Vanilla Bliss ice-cream
1Tbsp decaf coffee granules (Moccona)	Pre-made honeycomb
1 Tbsp boiling water	1Tbsp decaf coffee granules (Moccona)
6 egg yolks	½ cup boiling water
150g (23/ cup) caster sugar	

- Dissolve 1 Tbsp of boiling water & 1 Tbsp decaf coffee granules in a mug
- Add this to the soy milk in a saucepan on the stove and heat until it shows signs of just starting to boil and then remove from the stove
- Beat the egg yolks with the sugar until pale and thick (several minutes)
- Pour hot soy milk over the eggs, with the beaters moving slowly to the milk does not splash up
- When fully combined, return the mixture to the saucepan and place it back on the stove to cook for another 4 minutes, until thickened (be careful it may rise out of the pan)
- Take from the stove and cool

If you have an ice-cream maker you can pour this into the machine at this stage and follow the machine instructions.

If you do not have an ice-cream maker...

- Pour the mixture in a shallow tray and place it in the freezer until the edges are frozen
- Remove from the freezer and pour it back to the electric mixer and beat it for 1 minute.
- Pour this back into the shallow tray and put it back in the freezer.
- Repeat this step 2 more times (the freezing period each time is shorter)
- Now pour the mixture into a loaf shaped tin lined with plastic wrap (so it can turn out).
- Don't fill it higher than half way up the sides of the tin.
- Pour any left-over mixture into a separate bowl to freeze

Once it's frozen

- Take the Vanilla Bliss ice-cream from the freezer & allow it to defrost for about ½ hour.
- Pour it into a bowl and whisk it until it forms a uniform soft mixture.
- Pour this on top of the frozen coffee ice-cream layer.
- Any excess can go back to the soy container to re-freeze.
- Place it back in the freezer to freeze

To serve:

- Cut into slices with hot knife