

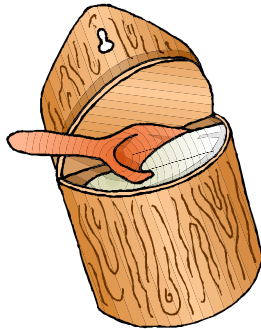
# Wattle Ice Cream

*Work In Pairs*

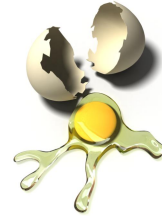
The similarity of the wattle to a flavour mix of hazelnut, coffee and chocolate comes through strongly in this chilled dessert.

## Ingredients

250 ml Cream  
500 ml Milk  
 $\frac{3}{4}$  C (180 g) Sugar



4 Egg Yolks  
1 tbsp Australia's Own Wattle Seed (heaped)



## Method

1. Heat the milk and sugar in a saucepan stirring continuously.
2. Remove from heat.
3. Beat the egg yolks.
4. Slowly pour onto beaten egg yolks while beating with a whisk.
5. Add the wattle seed and return the mixture to the stove over low heat and stir until it begins to thicken (5 - 10min).
6. Allow to stand for 15 minutes, then add the cream and mix well.
7. Cool and churn in an ice-cream machine.

