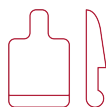




Orange Almond Chocolate Ice cream Sandwiches



DIFFICULTY: MEDIUM



PREPARATION TIME: 45 MINUTES PLUS FREEZING TIME



COOKING TIME: 15 MINUTES



SERVES: 8

Ingredients

Orange & Almond Biscuits

- 125g butter, softened
- $\frac{3}{4}$ cup icing sugar
- Finely grated zest of 1 orange
- 1 egg, lightly beaten
- 1 $\frac{1}{4}$ cups plain flour, sifted
- 1 $\frac{1}{4}$ cups almond meal

Ice-cream

- 1 litre good quality chocolate ice cream, softened
- Icing sugar for dusting

Method

Biscuits

Begin making your ice cream sandwiches by creaming the butter, icing sugar and orange zest with an electric mixer until pale and creamy. Add the egg and mix well. Fold in the flour and almond meal and mix to form a dough. Divide the dough in half and wrap each piece in plastic wrap and place in the refrigerator to rest until firm.

Preheat the oven on CircoTherm® to 160°C. Line baking trays with baking paper. Place one piece of dough between two pieces of baking paper and roll out to 4mm in thickness. Cut the dough into star shapes using a 7cm star cutter and place onto baking trays. Repeat with remaining dough. Bake for 12 to 14 minutes or until golden and cooked. Cool on trays.

Ice cream

Line a 20cm square pan with plastic wrap and spread the ice cream evenly into the pan. Cover the surface of the ice cream directly with plastic wrap and freeze until firm, preferably overnight. Using the same star cutter used for the biscuits, cut the ice cream into 8 shapes. Sandwich the ice cream between the biscuits and dust with icing sugar before serving.

Note, the ice cream can be sandwiched between the biscuits then covered and returned to the freezer until ready to serve.

Notes

This recipe makes 40 biscuits. Left over biscuits can be stored in an air-tight container and served dusted with icing sugar or decorated with melted dark chocolate.