Christmas Pudding Ice-Cream



A perfect dessert for our warm Christmas weather. This easy way to elevate vanilla ice cream will surely impress.

Ingredients

500 g vanilla ice cream, slightly softened

200 g Signature Collection Christmas pudding, coarsely crumbled

50 g pistachios, toasted and roughly chopped, plus extra for garnish

200 g dark or milk chocolate, melted (optional)

Raspberries, blueberries or strawberries for garnish

Method:

- 1. Line a loaf tin or a Christmas pudding container with cling film.
- 2. In a large bowl, mix the vanilla ice cream with the Christmas pudding and chopped nuts.
- 3. Pour the mix into the prepared tin and place in the freezer overnight.
- 4. To serve, lift and unwrap the semifreddo out of the mold and turn onto a platter. For extra decadence, you can pour melted chocolate over it, and garnish with berries, chopped pistachios

and icing sugar.