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.