

Spiced Ice Cream Torte with Caramel Figs



Ingredients

75 g Angas Park dried cranberries
75 g Angas Park pitted prunes
50 g Sunbeam sultanas
175 ml Tawny port
120 g Biscoff cookies
15 g unsalted butter, melted
700 ml cream
395 ml condensed milk
1 tablespoon lemon juice
75 g Sunbeam walnuts, toasted, chopped
190 g Angas Park figs, quartered
250 g brown sugar

Method:

1. Line a 12cm x 26cm x 8cm terrine tin with plastic wrap, leaving enough to be able to cover the top completely.
2. Pulse dried fruit in a food processor to roughly chop. Combine in a bowl with the port. Set aside for 2 hours.
3. In a food processor blitz cookies to fine crumbs. Add melted butter and pulse to combine.
4. Whisk 2 cups (500ml) cream to soft peaks. In a separate bowl, lightly beat condensed milk and lemon juice together. Fold whipped cream into condensed milk mixture, then fold in drained fruit mixture and nuts.
5. Spread a third of the cream mixture over the base of the lined terrine, then top with half the biscuit mixture, then repeat again with cream mixture & biscuits. Enclose with plastic wrap, then freeze overnight.
6. Place figs in a bowl, cover with boiling water, then set aside for 30 minutes.
7. Combine sugar and remaining 200ml cream in a pan over low heat, stirring until sugar dissolves. Drain figs (discard liquid), add to cream mixture and simmer for 1 minute. Cool.
8. To serve, invert terrine onto a serving plate and spoon over caramel figs with their syrup.