



Macadamia ice cream
Makes approximately 3 cups.

- * 150g unroasted Macadamia bits
- * 600ml cream
- * 2 egg yolks
- * 1/3 cup castor sugar
- * 1/3 cup golden syrup
- * 1 tablespoon brandy
- * 1/2 teaspoon cinnamon

Toast the Macadamias in the oven until just golden. Cool. Make a custard sauce by stirring together the cream, egg yolks and sugar over medium heat. Continue stirring until just thickened and immediately pour through a strainer to stop cooking. Do not let it boil, or it will curdle. Stir in the remaining ingredients while still warm, then allow to cool thoroughly. Pour into an ice cream machine and churn according to the machine instructions until set. Midway through the churning, add the toasted Macadamia pieces. Note: If using roasted Macadamia nuts, do not brown them in the oven.