

Bay-Flavoured Ice-Cream with Almond Thins and Lace Biscuits

Recipe for 8 persons

- ice
 - 5 à 6 egg yolks
 - ½ l milk
 - ½ l cream
 - 100 g sugar
 - 5 fresh bay leaves
1. Bring milk and bay leaves to the boil
 2. Mix egg yolks and sugar
 3. Steep milk and bay leaves for 30 min
 4. Strain milk, add to egg mixture, bind both over heat (do not boil)
 5. Allow milk to cool
 6. Add and run through the ice cream machine
- apricot coulis
 - raspberry coulis
 - 250 g apricots
 - ¾ l water
 - ¾ g caster sugar
 - 250 g apricots

Bring fruit, water and sugar to a boil, mix and strain

- 2 tablespoons honey
- 3cl Amaretto
- 175 g Almond thins
- 32 Lace biscuits with cashew Nuts

1. Melt honey over heat
2. Add Amaretto
3. Allow to cool

Crumble almond cookies with a rolling pin



Enjoy!