



HAZELNUT ICE CREAM

RECIPE

INGREDIENTS:

2.5 cups Milk

1.5 cups Hazelnuts

1 cup Condensed
Milk/Cream (40% Fat)

1/4 cup Sugar

1/4 cup Honey

STEPS (without ice cream maker):

Toast the hazelnuts in the oven at 320°F for 15 minutes; Make sure to shake the tray every 5 minutes

Blitz the toasted hazelnuts in a food processor until they become chunky; Remove 1/2 cup and set aside

Blitz the rest of the hazelnuts until you get a smooth paste

Heat the milk to 81°F; Add the sugar, honey, chunky hazelnuts, and hazelnut paste

Heat to 153°F while stirring

Cool down to 117°F; Add the condensed milk

Place in recipient and cool overnight in the fridge

Place the ice cream in the freezer; To prevent it from becoming too hard, stir every 10 minutes until ready to serve