

giddy recipes

Lime Ice Cream

Serves 8

Preparation Time: 20 minutes plus freezing time

300ml (Half Pint) Double Cream
50g (2 oz) Digestive Biscuits – finely crumbed
3 (Size 3) Fresh Eggs - separated
125g (4 oz) Caster Sugar
Finely Grated Rind and Juice of 2 unwaxed Limes
3 Slices of Lime for Decoration

Method

1. Butter fairly thickly at 1.3 litre (Two and a Quarter Pint) Loaf Tin and sprinkle with crumbs.
2. Whisk egg whites until very stiff and gradually add sugar beating well after each addition until the mixture is very thick.
3. Whisk cream with egg yolks and fold in evenly with lime rind and juice.
4. Pour mixture into the prepared tin and freeze until firm – may be frozen for up to three months.
5. Remove from freezer (10 minutes before required) and turn Lime Cream out of the tin add decoration and keep cold until ready to serve. This will help to develop the flavour and make it easier to slice.

(Alternatively, Lemons can be used)

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Ginger Ice Cream

Serves 8

Preparation Time: 20 minutes plus freezing time

300ml (Half Pint) Double Cream
50g (2 oz) Ginger Nuts – finely crumbed
3 (Size 3) Fresh Eggs - separated
125g (4 oz) Caster Sugar
50g (2oz) Preserved Ginger in Syrup
Crystallised Ginger for Decoration

Method

1. Butter fairly thickly at 1.3 litre (Two and a Quarter Pint) Loaf Tin and sprinkle with crumbs.
2. Whisk egg whites until very stiff and gradually add sugar beating well after each addition until the mixture is very thick.
3. Whisk cream with egg yolks and fold in evenly with ginger and a little of the syrup juice.
4. Pour mixture into the prepared tin and freeze until firm – may be frozen for up to three months.
5. Remove from freezer (10 minutes before required) and turn Ginger Cream out of the tin add decoration if required and keep cold until ready to serve. This will help to develop the flavour and make it easier to slice.