

Gelato Biscotti

Makes 10 serves

Ingredients

600 ml whipping cream
1 x 400ml can condensed milk
2 packets malto milk biscuits
1 crunchie bar
50 gm milk chocolate
½ quantity praline (see recipe below)

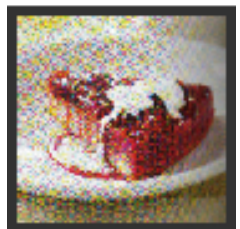
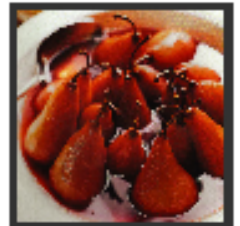
Praline Ingredients

1 cup castor sugar
½ cup water
75 g blanched almonds

Praline Method

Toast the almonds in the oven until they become light brown colour. Allow to cool and then place on some glad bake paper on a tray.

Put the water and sugar in a small heavy based saucepan and place over a medium heat. Leave for at least 5 minutes to bubble away. You will see the bubbles will start to become bigger and denser. When making a toffee it is important not to stir it a lot or the sugar will crystallize. Keep a close eye on it, as you see the sugar starting to change in colour, use a wooden spoon to stir the coloured parts into the middle. Once the sugar has all turned a caramel colour, take it off the heat immediately and pour over your almonds. Add cold water to the pot straight away which will stop the toffee from sticking to the pot. Leave to cool for about 30 minutes.



Gelato Method

Whip the cream and condensed milk together until it becomes thick and the consistency of whipped cream. Roughly chop the crunchy chocolate and half of the praline into small bit sized pieces. Fold all the ingredients together.

In a rectangle tray (26cm x 26cm) spray some "Real Ease" and then line with a piece of glad bake. Place the malto biscuits, writing side down 3 biscuits in width by 7 in length with each biscuit touching. Place your cream filling in the middle and level out to have an even covering. Top with your other biscuits, being careful to place the top biscuits in line with the bottom ones.

Wrap the whole tray several times over with glad wrap and then place in the freezer and leave to freeze for at least 10 hours or overnight.

When you are ready to serve lift out the whole layer of ice-cream biscuits and using a large kitchen knife cut into portions. Serve immediately.

You can choose to flavour the filling with an assortment of other flavours, ie puréed raspberries, mango or coffee.

