

No-churn Tin Roof ice cream sundae

RECIPE BY
Sam Woulidge

SERVES
6 to 8

DIFFICULTY
Easy

PREP TIME
25 minutes

COOKING TIME
15 minutes



Tin Roof ice cream, an ice cream with a name that makes no sense, is essentially a vanilla ice cream with a chocolate-fudge sauce and red-skinned peanuts thrown into the mix. I use cashews because they're Seb's favourite. I think my ma would approve. Of both my amended recipe and the way I live

INGREDIENTS

For the ice cream:

1 x 385 g can condensed milk
2½ t vanilla extract
¼ t salt
2 cups whipping cream

For the chocolate-fudge sauce:

1 x 385 g can condensed milk
1 x 380 g can Ideal evaporated milk
160 g milk chocolate, broken into small pieces
2 T sugar (optional and I wouldn't)
300 g roasted and salted cashews (set some aside to sprinkle over the ice cream just before serving)

COOKING INSTRUCTIONS

1. To make the ice cream, mix the condensed milk, vanilla and salt in a bowl. Whip the cream until stiff peaks form.
2. Add a few spoons of whipped cream to the condensed milk and fold in gently to lighten the mixture. Pour the lightened condensed milk back into the remaining whipped cream and gently fold in.
3. Pour this mixture into a plastic freezer-friendly container or an old 2-litre ice cream tub and freeze for 2 hours.
4. To make the chocolate-fudge sauce, place all the ingredients into a saucepan over a low heat, stirring continuously, until all the chocolate bits have melted.
5. Once the chocolate has melted, allow the mixture to boil gently, stirring continuously. Once small bubbles start forming, take it off

the heat and set aside to cool. This makes about 3 cups of chocolate sauce. It can be made ahead of time and stored in the fridge. It will thicken, but a few seconds in the microwave will soften it.

6. Once the ice cream is semi-set (after the two hours in the freezer) swirl in about 2 cups of the chocolate-fudge sauce and the cashews. Be careful not to overmix. You definitely don't want chocolate ice cream, you want vanilla ice cream with thick "rivers" of chocolate-fudge sauce and cashews running through it. Return to the freezer for another 8 hours.

7. Serve with some of the remaining chocolate-fudge sauce poured on top, or go wild and make suburban sundaes. Scoop the ice cream into a sundae glass, pour over the remaining chocolate-fudge sauce and top with cashews, chocolate peanuts and Woolworths gingerbread Chuckles. You know. So extra.