



# Deep Fried Ice Cream

## INGREDIENTS

### Ice cream balls

- 2 big scoop of ice cream (any flavour)
- 4 slices of edge trimmed white bread
- 125ml milk

### Crumb mixture:

- 2 eggs, beaten
- 200g breadcrumbs

### Coconut Caramel sauce:

- 200g gula java (coconut blossom sugar)
- 100g coconut cream
- 2 piece star anise
- 1 piece cinnamon stick
- A pinch of salt



Serves: 2



Prep Time: 15 min



Cooking Time: 15 min

## METHOD

### To prepare the ice cream

1. Scoop ice cream and put on the tray or plate then store in the freezer until firm and hard.
2. Trim out the crust of the bread.
3. Wet the bread with milk.
4. Use a rolling pin to roll on the bread until you get 1 mm thickness.
5. Use the flattened bread to wrap the frozen ice cream until fully covered.
6. Store in the freezer until rock hard.

### Coconut caramel sauce

7. Crush sugar into small pieces and put in a saucepan with star anise and cinnamon stick then heat on medium heat until dissolved.
8. Add coconut cream and salt while it's hot and stir well, turn off the heat.
9. Leave coconut caramel sauce to cool down.

### Fried ice cream

10. Heat oil at 180 degree Celsius.
11. Dip the prepared ice cream in the beaten egg then transfer to breadcrumbs and roll until fully covered.
12. Fry in the hot oil until golden brown (should only take 30 seconds).
13. Place fried ice cream on a plate and serve immediately with coconut caramel sauce.



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