



## HOT PASSION ICE CREAM

SERVES 5-10

PREP TIME: 2 HOURS

This delightful, unexpected combination of flavours, starring our Hot Passion Sauce, is what we're all about. The zing from the chilli, the tangy passionfruit, the mix of hot and cold; every bite is a new adventure.

### Ingredients:

4 Tbsp Jars of Goodness Hot Passion Sauce  
1 Ltr Vanilla Ice Cream  
4 Waffle Cones (Optional)  
60gms Shortbread Biscuits (4-5 biscuits)  
1/2 Tsp Butter

### Method:

1. Roughly chop shortbread biscuits into chunks, over medium heat toast the biscuit chunks with butter for 1-2 mins until lightly browned. Set aside.
2. Partially defrost 1 tub vanilla ice-cream then add in the toasted biscuit chunks.
3. Next spoon in dollops of hot passion sauce and gently mix. Leaving a few visible ripples of the hot passion sauce.
4. Place in the freezer for at least 2 hours or preferably overnight.
5. Defrost for at least 5 mins before serving. Scoop ice-cream into a bowl or cone, and drizzle with more hot passion sauce.