



Chestnut Toffee
Ice Cream

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Prep time 45 mins - Freezing time approx 6 hrs

Combine the naturally buttery flavour of chestnuts with the deep sweetness of toffee and you're onto a winner. Add the smooth and creamy texture of this no-churn ice cream and it's the perfect dessert.

Ingredients

- 1 cup white sugar
- 500g chestnuts, cooked and peeled
- 600ml thickened cream
- 400g can sweetened condensed milk
- 1 teaspoon vanilla extract
- 1 tbsp maple syrup

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Place sugar and a splash of water into a small saucepan on medium heat. Allow to melt and turn golden without stirring. Meanwhile, coarsely chop the chestnuts and arrange on a tray covered in baking paper. Pour the golden toffee over the nuts and allow to harden before breaking into pieces.

Method

1. Whip the thickened cream until stiff peaks form. Add the condensed milk and beat for a further minute until well combined.
2. Add vanilla and maple syrup. Continue beating until everything is smooth and firm. Add chopped chestnut toffee and fold-in gently.
3. Transfer to a loaf tin and freeze for at least six hours.
4. Remove from freezer about 15 mins prior to serving for easier scooping.

800g of fresh chestnuts produces approx 500g once cooked and peeled

Keep your chestnuts in the fridge!

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