

DOUBLETREE COOKIE AND VANILLA ICE CREAM SANDWICH

INGREDIENTS

3 DoubleTree Cookies (2 for sandwich, 1 to crumble)
12 egg yolks
1.5 (220 gm) caster sugar (super-fine sugar)
4 cups (1 litre) milk
2/3 cup 200 gm double cream
4 vanilla pods
1 tbsp glucose
2/3 cup (200 ml) raspberry coulis

2 gm agar-agar powder
1.5 tbsp (10 gm) caster sugar (super-fine sugar)
4 oz (100 ml) vegetable oil
1/4 cup (20 gm) wild black rice
1 tbsp (5 gm) icing sugar (powdered sugar)
Fresh raspberries
Edible flowers

PREPARATION

Vanilla Ice Cream (requires ice cream machine – option to substitute ready-made ice cream)

- Whip egg yolks and sugar together until smooth and pale in tone.
- Mix milk, cream, vanilla and glucose in a sauce pan and bring to boil.
- Mix the egg mixture and milk together and strain. Let the mixture cool slightly before putting in the ice cream machine.
- When ice cream is ready, put it into molds the same size as a baked DoubleTree Cookie.

Raspberry gel *(optional)*

- In a small saucepan, mix coulis, sugar and agar-agar together and bring to 90° C (190° F).
- Strain the mixture and place in refrigerator to set.
- When the gel is set put into blender and blend until smooth.

Puffed Rice

- Heat oil to 140° C (280° F).
- Pour the black rice directly into the hot oil. Once the rice is puffed and rises to the top of the oil, pour rice and oil into a strainer and shake off the excess oil.
- Sprinkle with icing sugar while still hot. Leave to cool on a dry paper napkin before serving.

Assembly

- Start with one DoubleTree Cookie as base, add the vanilla ice cream and add the second DoubleTree Cookie on top.
- Add dots of raspberry coulis on top of the DoubleTree Cookie.
- Add DoubleTree Cookie crumbs, sprinkle with puffed rice and add the fresh raspberries and edible flowers around the DoubleTree Cookie sandwich.
- Decorate with icing (powdered) sugar.
- Top off with a sprinkle of puffed rice.

Yields 1 ice cream sandwich