



## **Mince Pie Ice Cream**

### **Ingredients**

625ml Milk  
90g Castor sugar  
6 Egg yolks  
450g Mince Pies  
50g Skimmed milk powder

### **Method**

Combine the milk, milk powder & 1Tsp castor sugar, bring to the boil.

Whisk the yolks & remaining sugar together for 10 mins. Pour the boiling milk onto the yolks, Return the custard mix back the pan and put on a medium heat, **stirring constantly**.

Whilst stirring the custard, be vigilant to the temperature & ensure to stir all areas of the bottom of the pan.

The custard is ready when it reaches 82°C .  
At this point remove from the heat, puree with the mince pies and pass into a clean container on a bed of ice.

Chill overnight, churn & serve.