

Yummy tasty butterscotch icecream

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INGREDIENTS

For Praline:

- Sugar – 4 Tbsp
- Cashew nuts – 4 Tbsp, Chopped
- Butter: 1 Tbsp

For Ice Cream:

Chilled Whipping Cream: 2 Cup

- Sweetened condensed milk – 1 can (400ml)
- Chilled Milk: $\frac{1}{2}$ Cup

Butterscotch Essence: $1\frac{1}{2}$ Tsp

- Coarsely Powdered Praline, As Desired

For Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

INSTRUCTIONS:

For Praline:

1. In a pan, add the sugar and caramelize it in medium-low heat. Keep stirring.
2. Once the sugar melts and caramelizes add in the butter.
3. Stir well until butter melts and syrup caramelizes.
4. Add the chopped cashews and stir well. Immediately remove from heat.

5. Transfer the sugar-nut mixture to a greased plate or onto a parchment paper and let it cool down completely.
6. Once it's cooled, scrape it out using a knife.
7. Coarsely powder the praline in a mortar pestle or in a food processor. (Make sure you have coarse pieces, they taste really good).
8. Reserve 3 tbsp for garnishing, and keep it aside.

For Ice Cream:

1. Refrigerate a mixing bowl for 1 hour.
2. Add chilled whipping cream to the refrigerated mixing bowl.
3. Beat the cream until it forms stiff peaks.
4. Add the sweetened condensed milk.
5. Add chilled milk and butterscotch essence.
6. Mix well to combine.
7. Add powdered praline and mix well.
8. Transfer to a freezer safe container and sprinkle 2 tbsp praline crunch on top.
9. Cover with cling film and freeze for 6-8 hours or overnight.
10. Scoop out ice-cream in a cup or cone. Top with some praline

NOTES:

1. I didn't add any artificial colors, but you can also add yellow food color to the ice cream.