

# DEEP FRIED ICE CREAM



SERVINGS

15



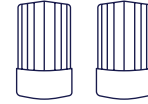
METHOD

CHURN



TIME

35 MINUTES



DIFFICULTY

MEDIUM

*Executive Chef Kevin Garcia created this recipe as a fun, innovative way to showcase the DoubleTree Cookie in his menu at the hotel's James St. Bar + Kitchen. Following his philosophy of creating a menu with the best of local and seasonal ingredients, this recipe uses local free-range eggs, cream and milk, in addition to locally-grown micro mint and viola flowers.*

## INGREDIENTS

MILK	8½c
VANILLA PODS (SPLIT AND SCRAPED)	7
DOUBLE CREAM	6 ⅓c
PASTEURIZED EGG YOLK	4 ⅓c
CASTER SUGAR	3 ¼c
DOUBLETREE COOKIE DOUGH	1 ⅓c
WALNUTS (GARNISH)	
MICRO MINT (GARNISH)	
VIOLA (GARNISH)	

## PROCESS

Bring milk, vanilla and half the cream to boil. Make a sabayon with the egg yolks and sugar until double the volume. Combine the two, add the other half of the cream, remove from heat. Pass through a fine sieve.

Chill before churning. Half way during churning, add in the Cookie dough. Churn until ready. Scoop ice cream into a decent size ball, refreeze until hard. Coat ice cream ball into egg wash and roll into bread crumbs. Deep fry for approximately 1 minute until golden.

To assemble, crush DoubleTree Cookie into crumbs, place on bottom of plate. Set deep fried ice cream on top of Cookie crumbs and one scoop of normal ice cream next to it. Garnish with walnuts, micro mint and viola and serve.



DoubleTree by Hilton Perth Northbridge  
**Recipe Creator:** Kevin Garcia, Executive Chef