

PEPPERMINT CRISP AND CARAMEL ICE-CREAM SANDWICHES



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1 tin (360g) caramel treat

1.66 liter (1 large tub) good quality Vanilla Ice-cream

Ok, you do not have to be so specific, it's just that the tubs we buy = 1.66 liters

±150g (1 large slab) Peppermint crisp or 2-3 small bars will also do the job.

Again, use as little or much as you like.

1 packet of tennis biscuits.

You can in fact use any square shaped biscuit if you cannot get tennis biscuits.

Use a large bowl and cream the caramel treat with a hand whisk.

Leave the ice-cream on the counter for an hour or two, depending on the outside temperature.

It should be soft but not totally melted.

Add a 1/4 of the ice-cream to the caramel and mix through.

Continue till you have added all the ice-cream and mix till well combined.

Place the peppermint crisp in a zip lock bag and roll with a rolling pin to break it into smaller pieces.

It should still be chunky, so be careful not to overdo it and end up with a powder.

You can also just crush it by hand, but I find it less messy to do it in the bag.

Dump all the peppermint crisp pieces into your ice-cream mixture and lightly mix through.

Use a square container, I used a cake tin, but you can use any other container.

Make sure it's the size of 3 x 3 tennis biscuits.

You can even make it 3 x 4 then you will have a slightly thinner layer of ice-cream, which will be perfectly fine.

Line your container with parchment paper.

Pour the mixture in the container and then into the freezer.

I left mine overnight, but I guess 2-3 hours will also work.

As long as it's solid, then you're good.

Lift out the block, turn it upside down and peel off the parchment paper.

Depending on the size used, cover the top with 3x3 or 3x4 tennis biscuits.

Turn it around, and do the same to the other side.

Make sure that both sides match up.

Use a large sharp knife and cut the Ice-cream block into sandwiches, the size of the biscuit.

Now it will go back into the freezer.

Optional:

You can melt approximately $\frac{1}{2}$ to $\frac{3}{4}$ slab of mint flavored chocolate in the microwave.

Scoop this into a zip lock bag, and cut a very small piece from the one corner, then pipe/drizzle chocolate over the top.

Return to the freezer till you're ready to serve it to your guests.

Remember it's ice-cream and it will melt quickly.

I saw something similar on the internet, and just made up the rest as I went along, my standard way of cooking/baking or preparing anything in the kitchen.

My own creation, Prepared, tried and tested: Esme Slabbert