



Lemon and Hazelnut Ice Cream with Pink Lady® Apple Wedges

One is always on the lookout for a fuss-free dessert that simply needs to be plated at the last minute. This recipe makes use of apples which are now in season and therefore reasonably priced. A cold dessert is always welcome after a substantial meaty main course.

Serves: 10-12



Ingredients:

Ice Cream

- ♥ 1 x 250 g Ina Paarman's Lemon Cheesecake Mix
- ♥ grated rind of ½ a lemon
- ♥ 2 cups (500 ml) fresh cream
- ♥ 1 cup (250ml) water
- ♥ 2 T(30ml) fresh lemon juice
- ♥ 1 cup (100g) toasted hazelnuts, roughly chopped (skins on)

Baked Apple Wedges

- ♥ ¼ cup (60 ml) sugar
- ♥ grated rind of ½ lemon
- ♥ 6 Pink Lady® apples, unpeeled but cored
- ♥ ¼ cup (60ml) water
- ♥ 2 T (30ml) fresh lemon juice

To Serve

- ♥ Honey & lemon zest

Method:

Mix Cheesecake with water, according to package instructions. Add lemon rind and juice. Refrigerate for 15 minutes to firm up a little. Whip the cream to soft peak stage and fold in. Fold in ¾ of hazelnuts and freeze in a 2 litre container and reserve the remaining hazelnuts for garnishing.

Chef's tip:

When toasting the hazelnuts, keep a close eye on them because they can scorch very quickly, spoiling the flavour of the ice cream. It is best to toast them in a dry frying pan.

To serve:

Adjust the oven rack to the middle position and preheat the oven to 200°C. Bring the sugar, water, lemon rind and juice just to the boil while stirring to dissolve the sugar. Cut each apple into eight wedges and place in a medium mixing bowl. Pour syrup over apples and stir through. Place on an unlined baking tray and bake for 30 minutes. Allow to cool.

Remove ice cream from the freezer 20 minutes before serving, to allow it to soften. Using an ice cream scoop, form into balls. This can even be done ahead of time and the balls placed back in the freezer until serving time. For serving, place an ice cream ball on a dessert plate and add apple wedges. Drizzle with a little honey and top with lemon zest.



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