

chocolate rum and raisin ice cream

serves 8 - vegetarian, gluten free

140g raisins	20g cocoa powder
40g sultanas	1 tsp vanilla extract
70g dark rum	Pinch salt
100g dark chocolate	700g cream
400g sweetened condensed milk	

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1. Place raisins in TM bowl, chop for 3 seconds, speed 7.
2. Add sultanas and rum, cook for 2 minutes, 100°C, reverse speed 1. Set aside.
3. Place chocolate, condensed milk, cocoa, vanilla and salt in TM bowl, heat for 2 minutes, 50°C, speed 3.
4. Insert butterfly. Add cream, whip for 20 seconds, speed 4. Transfer to a shallow container and freeze for 6 hours.
5. After 6 hours remove ice cream from freezer and, using a large spoon, fold through rum and raisin mixture. Return to freezer for a minimum of 4 hours before serving.

Variation: Rum can be replaced with brandy for a Christmas flavour or Cointreau™ for a classic chocolate-orange flavour.

Chefs' Tip: Ice cream will keep for up to 3 months and will not freeze hard – perfect for serving straight out of the freezer when entertaining, or when in need of a decadent chocolate fix in a flash.