

Irish Coffee Ice Cream



Serves 8

Creamy coffee with a toffee whiskey liqueur make this elegantly rich yogurt ice cream a perfect dessert on its own or with autumn fruits such as stewed apple and blackberry or plums with a pinch of cinnamon. And it would be great with pears too! Don't add more Muldoon: too much alcohol prevents the ice cream from freezing.



- 150g caster sugar
 - 3tbsp Camp coffee essence or strong espresso
 - 3 tbsp water
 - 2 large egg whites
 - 150g thick natural yogurt
 - 250ml double or whipping cream
 - 3 tbsp Muldoon whisky liqueur
1. Heat the sugar, coffee essence and water together until the sugar has dissolved then boil the mixture for 3 minutes.
 2. Meanwhile, whisk the egg whites until stiff then trickle the hot coffee syrup into the egg whites with the whisk still going. Continue whisking for 2-3 minutes then add the yogurt and whisk until the mixture is cold.
 3. Add the cream and the Muldoon liqueur and whisk again then turn into an ice cream maker and freeze churn, or freeze in a suitable container, stirring two or three times.