

Chocolate Coated Nougat Ice Creams

The basic ice cream recipe comes from Stephanie Alexander's Cook's Companion. To make the balls, you need to start a few days ahead of when they are required. It's fiddley, but well worth the effort.

1 cup cream
1 cup milk
1 tspn vanilla paste
5 egg yolks
120g castor sugar
200g brittle nougat crushed finely
400g dark orange couverture chocolate

Bring milk, cream and vanilla bean to simmering point in a heavy based saucepan. Whisk egg yolks with sugar until light and foamy, then whisk in warm milk and cream. Return to rinsed out pan and cook over a moderate heat stirring constantly with a wooden spoon, until mixture thickens and coats back of spoon. Strain into a cold bowl and chill. Churn in ice cream machine according to manufacturer's instructions. When the ice cream is just about ready, add the crushed nougat and continue churning for a minute until nougat is thoroughly mixed through.

Freeze ice cream overnight. Place a metal or ceramic tray into the freezer at the same time. The following day (or whenever you are ready to make the balls, dip a small melon baller in hot water and scoop small balls of ice cream and place onto the cold tray covered in baking paper (you'll need to work quickly) and place a toothpick into each ball. Return to the freezer for a few hours or overnight.

Melt the chocolate and allow to cool a little. Pour into a deep narrow container (like a water glass). Dip each ball into the chocolate, and place back on the cold tray, returning to the freezer (again you'll have to work quickly). Freeze again for a few hours and serve directly from the freezer.

