



Pistachio ice cream

Pistachio nuts make a delicious combination with ice cream. Learn how to make pistachio ice cream yourself with this recipe.

Boodschappenlijstje



PME Deep Round Cake Pan Ø 20 x 7,5cm

RND083
€13.05



Patisse Adjustable Baking Frame 25-46cm

P02167
€14.35



FunCakes Flavour Paste Pistachio 80g

F56190
€8.79



Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm

03-3136
€6.85



Patisse Parchment Paper Sheets 38x30cm pk/20

P01733
€3.85

Other materials:

- 200 ml milk
- 200 ml whipping cream
- (Salted) pistachios
- Lemon curd
- 3 eggs (approx. 160 gram)
- 70 gram unsalted butter
- 135 ml water

Ingredients for the brownie need to be at room temperature. Lubricate the baking pan with the baking spray.

Preheat the oven to 175°C (convection oven 160°C). Put 640 gram FunCakes mix for Brownies, eggs, butter and water in a bowl. Mix on low speed for 3 minutes to a thick batter. Line a baking pan with buttered baking paper and fill with batter. Bake the brownie in 40 minutes.

Crumble the brownie and add 2 to 3 large tablespoons of lemon curd. Knead this to a dough.

Cover a flat plate or baking plate with the parchment paper and place the ring on top. Fill the ring with the brownie dough.

Mix 200 gam FunCakes mix for Ice Cream with 200 ml milk and 200 ml cream and whisk it for about 2 minutes on high speed. Add the pistachio flavour to taste. Fill the ring up with the ice cream and let it cool in the freezer for at least 3 hours.

Decorate the top with chopped pistachios.

Made possible by FunCakes