



# No-churn milk tart ice cream

Try this delicious recipe.

Less than 1 hour **Serves:** 4

**Recipe Type:** Desserts

## Ingredients

### No-churn milk tart ice cream

- 500 ml PnP cream .....
- 2 vanilla pods, seeds only .....
- 385 grams PnP condensed milk .....
- 1 large egg yolk .....
- 30 ml PnP ground cinnamon .....
- 3 ml PnP ground nutmeg .....

### Milk tart cocktail

- 125 ml PnP cream .....
- 125 ml PnP milk .....
- 60 ml PnP condensed milk .....
- 60 ml brandy .....
- 3 ml cinnamon liqueur .....

### Milk tart cigars

- 200 grams PnP phyllo pastry .....
- 1 extra large PnP egg, beaten .....
- 30 ml basic crème patisserie, see Spiced surprise cupcake recipe .....
- 1 glug PnP sunflower oil, for deep-frying .....
- 1 cup cinnamon sugar, for dusting, to serve .....

## Method

### No-churn milk tart ice cream

- Place a Pyrex container in the freezer to chill.
- Whip cream with the seeds of vanilla pods to stiff peaks.
- Slowly add condensed milk and mix well.
- Whisk in 1 large egg yolk and mix well.
- Fold in ground cinnamon and nutmeg.
- Spoon into chilled dish.
- Freeze overnight or until solid.

### Milk tart cocktail

- Mix cream and milk, condensed milk and brandy and cinnamon liqueur.
- Chill in fridge.
- Serve over crushed ice with a stick of cinnamon.

### Milk tart cigars

- Slice PnP phyllo pastry sheets into 12cm x 12cm squares.
- Place 2 individual squares on top of each other and brush with beaten egg.
- Place basic crème patisserie 2cm from the top of each square.
- Roll tightly into a cigar shape, folding edges in.
- Brush edges with more egg and deep-fry in heated oil.
- Drain on kitchen towel, dust with cinnamon sugar and serve.