



## **PINA COLADA ICE CREAM**

*Recipe from Bruno Loubet, Berado's Restaurant & Bar, Noosa*

### Ingredients

1 pineapple  
500ml coconut ice cream  
12 egg yolks  
½ vanilla pod  
25ml Bundaberg rum  
100g sugar  
4tbs glucose syrup  
250g white chocolate

Cut the pineapple in small cubes and place in a blender. Liquidize; pass through a fine sieve; measure 500ml and drink the rest! Pour the pineapple pulp into a pan with coconut cream, vanilla and glucose and bring to the boil.

Whisk the yolk and sugar in a bowl until creamy white. Pour the hot mix over and whisk well. Pour back in the pan and cook on low heat, stirring continuously with a wooden spoon until the cream coats the spoon. Pour the cream into a chilled bowl and cool by placing the bowl (preferably stainless steel) over a bath of iced water. When cool, place in the fridge to chill. Add rum. Churn the cream in an ice cream maker until set; place in a bowl in the freezer.

When the ice cream is set but workable put in a piping bag with a large plain nozzle and pipe in a sausage shape over a cold tray. Cut in 10cm sections and place in the freezer. Melt white chocolate; mix well to temper the chocolate. You should not feel any heat with the back of a finger. Stick kebab screws into the ice cream sausages and dip in chocolate. Place back on the tray inside the freezer. Serve with fresh pineapple slices.

Serves 6