

# Chai Ice Cream with Saffron Oranges

Allergens – Dairy, Egg, Sugar, Nuts

## Chai Ice Cream

### Ingredients

10g star anise	40g allspice
3 cinnamon sticks	80g English breakfast tea
20 cloves	1200mls milk
15 black peppercorns	1800mls cream
50g ground cardamom	560g egg yolks
10g fennel seeds	630g sugar

### Method

1. Place all of the chai ingredients in a saucepan except the English breakfast tea. Add the milk and cream. Bring to a simmer. When simmer is reached, remove from the heat and strain through cheesecloth or a fine strainer. Allow to cool slightly.
2. Whisk together the egg yolks and the sugar in a clean bowl.
3. Add the milk and cream mixture into the yolks and sugar mixture. Put mix back on the stove and cook to near boiling (but do not boil).
4. Place the English breakfast in a piece of cheesecloth (or use a tea bag) and soak in the hot liquid until you have the desired taste. Allow to cool.
5. Strain the hot milk mixture into bowl sitting on an ice bath.
6. Let it rest until it thickens.
7. Place in an ice cream churner (or mixer) and churn until desired thickness, place in a mould and freeze.

## Saffron Oranges

### Ingredients

Large pinch of saffron
20 peeled and cleaned orange segments
750mls water
300g castor sugar
15 cardamom pods

### Method

1. Dissolve sugar and water, cardamom, and saffron and on a medium heat reduce by two thirds.
2. While this is still hot pour over the orange segments and cover with glad wrap until they go tender. If they look as though they are going to overcook, strain and cool in the fridge.
3. Use toasted almond powder as the base for the ice cream when portioning.