



PEANUT BUTTER RECIPE



Pic's Peanut Butter Ice Cream

Makes 3Ls

You don't need co-operation from the weather to enjoy a scrummy scoop of ice cream this weekend and our recipe using our natural peanut butter is a very easy way to jazz up plain old vanilla ice cream.

Kevin Hopgood of Nelson's multi award winning Hopgood's restaurant, slipped this peanut butter ice cream into his celebration of Nelson menu in 2014.

Another glorious way to eat Pic's off a spoon.

- ★ 300g Pic's Peanut Butter Crunchy
- ★ 350g caster sugar
- ★ 450ml cream
- ★ 20ml Pic's Peanut Oil
- ★ 1tsp sea salt
- ★ 2L premium vanilla ice cream

1. Make the caramel by combining the sugar and 80ml water in a saucepan, stir over medium-high heat until sugar dissolves, bring to the boil and cook until a medium dark colour.
2. Remove from heat and carefully add the cream. Whisk until smooth, add the peanut butter, sea salt and peanut oil. Cool.
3. Allow the ice cream to soften slightly by standing at room temperature for 15 minutes.
4. Transfer ice cream to a large metal bowl and with a heavy spoon, stir in the caramel through in a ripple effect.
5. Return the ice cream to the ice cream container and freeze until firm.

YUMMY.