



Recipes created for the Afternoon Show on BBC Radio Oxford 95.2FM

Christmas Pudding Ice Cream

Ingredients

284ml carton double cream
300ml full fat milk
115g caster sugar
1 vanilla pod or 1 teaspoon vanilla essence
5 large free-range egg yolks
200g leftover Christmas Pudding

You need an ice cream making machine or you will need to put the final mixture in to a freezer proof container and keep stirring the mixture every 10-20 minutes to prevent water crystals from forming and keep the texture of the ice cream smooth.



Method

Put the canister from the machine into the freezer a day before you want to make the ice cream. Put the cream and milk in a pan, with half the sugar. Slit the vanilla pod down its length with a small sharp knife and scoop out as many of the tiny black seeds as you can into the cream mixture. Cut the pod into three and drop it into the pan.

Heat the cream and milk over a low heat, stirring occasionally, until it almost boils, set aside for 30 minutes so the vanilla can infuse.

Put the egg yolks into a bowl with the rest of the sugar and beat with an electric hand beater for about 2 minutes until the mixture has thickened, is paler in colour. Mix in the cream mixture and beat, put into the pan and on a low heat, stir all the time until the mixture coats the back of a spoon with a thin film. Pour the custard into a bowl, then sit it in a bigger bowl one third full of iced water to cool. Add the leftover Christmas Pudding and mix into the custard. Stir occasionally to stop a skin forming.

Get the ice cream machine running, scoop out the vanilla pod pieces, pour in the cold custard. Leave it to churn for 10-30 minutes (depending on your machine). When it stops, it is probably too soft to eat, so spoon into a plastic container, cover with cling film, then a lid, and freeze for a minimum of 3 hours. Remove from the freezer 15 minutes before serving.

Other information

Serve scoop in small glasses or bowls
Preparation time – 20 minutes
Cooking time – 30 minutes
Freezing – 2-3 hours