



Lemon and Hazelnut Ice cream with Pink Lady® apple wedges

Serves 10-12



Created by:
Ina Paarman

Ingredients:

- ♥ 1 x 250 g Ina Paarman's Lemon Cheesecake Mix
- ♥ 1 cup (250 ml) water
- ♥ grated rind of half a lemon
- ♥ 2 T (30 ml) fresh lemon juice
- ♥ 2 cups (500 ml) fresh cream
- ♥ 1 cup (100 g) toasted hazelnuts, roughly chopped (skins on)

Baked Apple Wedges:

- ♥ Quarter cup (60 ml) sugar
- ♥ Quarter cup (60 ml) water
- ♥ grated rind of half a lemon
- ♥ 2 T (30 ml) fresh lemon juice
- ♥ 6 Pink Lady® apples, unpeeled but cored

Method:

1. Adjust the oven rack to the middle position and preheat the oven to 200°C.
2. Bring the sugar, water, lemon rind and juice just to the boil while stirring to dissolve the sugar.
3. Cut each apple into eight wedges and place in a medium mixing bowl. Pour syrup over apples and stir through.
4. Place on an unlined baking tray and bake for 30 minutes. Allow to cool.
5. Remove ice cream from the freezer 20 minutes before serving, to allow it to soften. Using an ice cream scoop, form into balls.
6. This can even be done ahead of time and the balls placed back in the freezer until serving time.
7. For serving, place an ice cream ball on a dessert plate and add apple wedges.
8. Drizzle with a little honey and top with lemon zest.

