



## RECIPES



1701 SALTED CARAMEL BRITTLE  
& MACADAMIA NOUGAT ICE CREAM CAKE

# 1701 SALTED CARAMEL BRITTLE & MACADAMIA NOUGAT ICE CREAM CAKE

*Makes 1 large cake (serves 12-14)*

## INGREDIENTS

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3 litres vanilla bean ice cream, softened  
Several drops pink food colouring  
120g 1701 Salted Caramel Brittle & Macadamia Nougat, roughly chopped  
100g Macadamia nuts, toasted and roughly chopped  
1701 Dark Chocolate Almond Butter Brittle, for finishing  
1701 Nougat chocolate sauce, cooled

## METHOD

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In a large mixing bowl, combine the ice cream and pink food colouring. Add the colouring one drop at a time until the ice cream turns a pale pink colour.

Add the 1701 Nougat and macadamia nuts and fold through. Tip the ice cream into a 22cm spring-form cake tin, cover with foil and freeze overnight.

Run a knife around the edges before un-moulding. Decorate with 1701 Dark Chocolate Almond Butter Brittle shards and drizzle with chocolate sauce.  
Serve immediately with extra sauce on the side.

