

MANDARIN ICE CREAM

<i>Ingredients</i>	<i>Equipment</i>
600ml Double Cream	Large Mixing Bowl
100 grams Icing Sugar	Small Mixing Bowl
4 Mandarin's	Small Saucepan
1 Orange	Whisk
1 Lime	Spoon Measurements
2 Tablespoons Brown Sugar	Whisk
1 Tablespoon Honey	Wooden Spoon
1 Tablespoon Coconut Essence	Chopping Boards
	Knives
	Spatula
	3 Plastic Containers
	Juicer

What to do

1. Get out all required equipment
2. Weigh and measure ingredients
3. Peel the mandarin's, remove the pith. Separate the segments and cut into small pieces, removing all the pips.
4. Place the mandarin's, sugar and honey in the saucepan and heat on the stove until you have a syrup type consistency, stirring constantly. Do not let it burn.
5. Juice the Orange and Lime and pour into the large mixing bowl
6. Whisk the icing sugar and the coconut essence with the juice until the sugar is dissolved
7. Whisk the double cream with the juice until it forms soft peaks.
8. Fold the mandarin syrup through the double cream.

9. Pour into plastic containers, cover with cling wrap and place in the freezer. The ice cream will take 4 hours to freeze.