Cinnamon ice cream with caramel sauce

Makes 10 small glasses

Ingredients

CINNAMON ICE CREAM

- **450 ml** whole milk
- **225 ml** whipping cream
- **1 tsp** vanilla extract
- **6** egg yolks
- **150 g** icing sugar
- **1½ tsp** ground cinnamon, plus extra to garnish

CARAMEL SAUCE

- **60 g** butter
- **1 small tin** of condensed milk
- **4 tbsp** dark soft brown sugar

Method

CINNAMON ICE CREAM

1. Heat the milk, cream, vanilla and ground cinnamon in a saucepan.
2. Whisk the egg yolks and icing sugar in a large bowl. Pour in the warm milk mixture, whisking constantly.
3. Return the mixture to the saucepan and stir over the heat until it thickens slightly. Do not let it boil.
4. Set the saucepan in a cold water bath until the custard is below 30 °C. Churn in an ice cream maker.

CARAMEL SAUCE AND SERVING

5. Melt the butter in a saucepan over low heat. Add the brown sugar and condensed milk, stirring until the sugar dissolves.
6. Bring to the boil and keep stirring. After about 5 minutes, the sauce should be thick enough. Let it cool; it will thicken further as it cools.
7. Scoop the ice cream into small glasses. Serve with the caramel sauce and dust with ground cinnamon.

EQUIPMENT

Saucepan, mixing bowl, whisk and ice cream maker.