

Mince tart ice cream sandwiches

By Shannon Bennett

30 minutes, plus resting time

Preparation time

20 minutes

Cooking time

20 servings

Serves



INGREDIENTS

Macarons

360 g (2 ¼ cups) icing sugar
185 g (1 ½ cups) almond meal
6 egg whites
110 g (½ cup) caster sugar
1 vanilla bean, deseeded

Mince pie ice cream

500 g vanilla ice cream
12 mince pies

Miele Accessories

Baking tray

METHOD

Macarons

1. Preheat oven on Conventional at 140°C.

Combine the icing sugar and almond meal in the bowl of a freestanding mixer with a whisk attachment. Beat the egg whites until soft peaks form, then add the sugar, a little at a time until you have formed a meringue.

2. Mix half of the meringue into the almond mixture using a rubber spatula. Once fully incorporated, stir in the remaining meringue.
3. Transfer the mixture into a piping bag with a small plain nozzle. Pipe macarons, approximately 2 teaspoons on a baking tray lined with baking paper, making sure to leave about 4 cm gap between each macaron.
4. Rest the trays on the bench to create a skin on the macarons, allow to sit for 30-45 minutes. To test, gently touch a macaron with your finger, you should leave a slight impression, but the mix should no longer be tacky. If the mix is tacky leave to dry longer and test every 10 minutes.
5. Place one tray of macarons in the oven on shelf level 2 and bake for 20 minutes.

Once cooked, remove from the oven and slide the baking paper off the tray and directly onto the bench to cool down.

Mince pie ice cream

1. Beat together the mince pies and the vanilla ice cream in a food processor until combined.

To serve

1. Sandwich the macarons together with the ice cream and serve immediately.

Hints and tips

- When mixing the meringue and the almond mixture, don't be too scared of knocking out the air, the mix needs to be smooth and shiny. It is important to remember that this is a biscuit base, and not a soufflé mixture. The more shine and the more the mix is worked, the better the final product.