

# APPLE AND FRANGIPANE CREAM PIZZA WITH HONEY ICE CREAM AND CARAMEL SAUCE

## WHAT YOU'LL NEED

### Honey Ice Cream

- 6 egg yolks
- 180ml heather honey
- 250ml milk
- 250ml double cream

### Frangipane/Pastry Cream

- 250ml milk
- ¼ vanilla pod
- 3 egg yolk
- 75gm caster sugar
- 2 tbsp plain flour
- Zest of ½ lemon
- 50g ground almonds
- 50g ground hazelnuts
- 1tbsp Kirsch
- 20g sultanas, soaked in warm rum

### Pizza Base

- 300g butter puff pastry
- Plain flour for dusting

### Pizza Topping

- 4 apples, peeled and cored
- 90g icing sugar

### Caramel Sauce

- 250g double cream
- 250g caster sugar
- 150ml water

### Equipment

- Ice Cream Maker
- Non-Stick Baking Tray
- 12.5cm round cutters

## WHAT TO DO

### Honey Ice Cream (prepare in advance)

1. Whisk egg yolks and honey together, beating until white.
2. Combine cream and milk in a saucepan and bring to the boil. Pour over the egg and honey mixture, stirring well to combine.
3. Strain in to a clean saucepan and place over a medium heat to cook, stirring all the time. When the mixture can coat the back of a spoon, remove and cool over an ice bath.
4. Churn the mixture in your ice cream maker as per the user guidelines, and store until required.

### Frangipane/Pastry Cream

1. Combine milk, vanilla and lemon zest in a saucepan and slowly bring to the boil.
2. Whisk the egg yolks and sugar together until light and creamy. Add flour and mix well to combine followed by the hot milk.
3. Strain into a clean saucepan and cook out over a medium heat until thick, place in a bowl and allow to cool.
4. Combine frangipane with Kirsch, almonds, hazelnuts and sultanas.

### Pizza Base and Toppings

1. Roll out the puff pastry on a floured surface and cut out four 12.5cm rounds.
2. Place rounds on a non-stick tray and leave in the fridge to rest .
3. Once rested, cut the apples into wedges, pipe frangipane in the centre of each round and add the apples on top
4. Dust well with icing sugar and bake in a very hot oven (250°C/480°F) for 10-12 minutes, dusting with more icing sugar halfway through.

### Caramel Sauce

1. Dissolve sugar and water in a heavy-based saucepan and set to cook over a medium heat.
2. Meanwhile, bring the double cream to the boil.
3. Once the sugar has reached a rich caramel colour, carefully add it to the cream and stir well to combine. Set aside until required.

Plate up your pizzas with a ball of ice cream and a drizzle of sauce; perfect as a decadent dinner party dessert!



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