

**APRICOT AND FRANGIPANE CREAM PIZZA WITH HONEY
ICE CREAM AND CARAMEL SAUCE**

4 PORTIONS

INGREDIENTS

HONEY ICE CREAM

6		EGG YOLKS
180	MLS	HEATHER HONEY
250	MLS	MILK
250	MLS	DOUBLE CREAM

PASTRY CREAM/FRANGIPANE

250	MLS	MILK
¼		VANILLA POD SPLIT
3		EGG YOLKS
75	GRMS	CASTER SUGAR
2	TBSP	PLAIN FLOUR
½		LEMON ZESTED
50	GRMS	GROUND ALMONDS
50	GRMS	GROUND HAZELNUTS
1	TBSP	KIRSCH
20	GRMS	SULTANAS SOAKED IN WARM RUM

PIZZA BASE

300	GRMS	BUTTER PUFF PASTRY
		PLAIN FLOUR FOR DUSTING

TOPPING

8		PEELED STONED AND QUARTERED
	APRICOTS	
90	GRMS	ICING SUGAR

CARAMEL SAUCE

250	GRMS	DOUBLE CREAM
250	GRMS	CASTER SUGAR
150	MLS	WATER

METHOD

1. BEGIN BY PREPARING THE HONEY ICE CREAM BLEND THE EGG YOLKS WITH THE HONEY AND BEAT UNTIL WHITE. COMBINE THE CREAM AND THE MILK IN A PAN AND BRING TO THE BOIL. POUR OVER THE EGG MIXTURE AND MIX WELL. STRAIN INTO A CLEAN PAN AND PLACE OVER THE HEAT TO COOK STIRRING ALL THE TIME UNTIL THE MIXTURE COATS THE BACK OF THE SPOON. REMOVE AND COOL OVER AN ICE BATH THEN CHURN IN A MACHINE AND STORE FOR SERVICE.
2. FOR THE PASTRY CREAM PLACE THE MILK AND VANILLA AND LEMON ZEST IN A PAN AND SLOWLY BRING TO THE BOIL. WHISK THE EGG YOLKS AND THE SUGAR TOGETHER UNTIL LIGHT THEN ADD THE FLOUR AND MIX WELL. ADD THE HOT MILK AND WHISK THEN STRAIN INTO A CLEAN PAN AND COOK OUT OVER A MEDIUM HEAT UNTIL THICK PLACE IN A BOWL AND ALLOW TO COOL.
3. COMBINE THE PASTRY CREAM WITH THE KIRSCH ALMONDS HAZELNUTS AND RUM SOAKED SULTANAS.
4. PIN OUT THE PUFF PASTRY ON A FLOURED BOARD AND CUT OUT 4 X 12 CM DISC'S AND PLACE ON A NON STICK TRAY AND PLACE IN THE FRIDGE TO REST.
5. WHEN THE PASTRY HAS RESTED PLACE A ROUND CUTTER IN THE CENTRE OF EACH DISC AND PIPE IN SOME OF THE FRANGIPANE.

- 6. CUT THE PREPARED APRICOTS INTO WEDGES AND ARRANGE ON THE FRANGIPANE. DUST WELL WITH ICING SUGAR THEN BAKE IN A VERY HOT OVEN 250/C 480 /F FOR 10-12 MINS DUST WITH MORE ICING SUGAR HALF WAY THROUGH COOKING.**
- 7. WHILST THE PIZZA IS COOKING PREPARE THE SAUCE BY DISSOLVING THE SUGAR WITH THE WATER IN A HEAVY BASED PAN AND SET TO COOK. MEANWHILE BRING THE CREAM TO THE BOIL. WHEN THE SUGAR REACHES A RICH CARAMEL COLOUR CAREFULLY ADD IT TO THE CREAM AND STIR WELL. RESERVE READY FOR USE.**
- 8. REMOVE THE APPLE PIZZA'S FROM THE OVEN AND PLACE ON 4 HOT PLATES TOP WITH A BALL OF ICE CREAM AND DRIZZLE THE SAUCE AROUND THEN SERVE.**