

Frosted Fusions

Keep Cool & Fuse The Flavours

💎 Toffee Sparkle Ice Cream (Bonfire Night Special)

Creamy vanilla ice cream rippled with warm homemade toffee — and finished with popping candy for a firework crackle.

Ingredients

- 300ml double cream
- 200ml whole milk
- 120g caster sugar
- 1 tsp vanilla extract
- Pinch of sea salt

Toffee swirl

- 50g butter
- 75g soft brown sugar
- 2 tbsp double cream



Method

1. Whisk cream, milk, sugar, vanilla, and salt until sugar dissolves.
2. Chill 2–3 hours.
3. Churn until thick.
4. Make quick toffee: melt butter + brown sugar, stir in cream, simmer 1 minute.
5. Layer ice cream and toffee into a tub. Swirl gently.
6. Freeze 4+ hours. Add popping candy when serving.

Tips & Notes:

- Sprinkle with flaky sea salt for a salted-caramel twist.
- Warm the spoon before swirling toffee for cleaner ribbons.

