

Honeycomb Ice Cream



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Yields about 1 liter

Prep time: 10min

Cook time: 10min

Total time: 20min

Difficulty: Basic

Category: Mousses, creams & ice creams, Petit fours & candies

Honeycomb candy is an easy-to-make candy that has an interesting texture and a lovely caramel flavor. The recipe was adapted from About.com. You can control the thickness of the honeycomb by selecting a pan size based on your preference. The ice cream itself is incredibly easy and quick to make and does not require an ice cream machine.

For the honeycomb candy:

Ingredients

170g sugar

2 tablespoons honey

2 tablespoons water

1 1/2 teaspoons baking soda

Directions

Take a large piece parchment paper, grease it and put into 24cm round tin so that it covers the bottom and the sides of the tin.

Combine sugar, honey, and water in a saucepan. You can stir the mixture, but it isn't necessary. Cook over high heat, without stirring, until the mixture reaches 150°C. The sugar will melt, small bubbles will form, the bubbles will become larger, then the sugar will start to caramelize to an amber color. This will take about 8-10 minutes. When the temperature reaches 150°C, remove the pan from heat and whisk baking soda into the hot syrup. This will cause the syrup to foam up. Stir just enough to mix the ingredients, then dump the mixture into prepared tin. Don't spread out the candy, as this would pop your bubbles.

Allow the candy to cool. This will take about 30 minutes and then break or cut it into pieces. Store the honeycomb candy in an airtight container.

For the honeycomb ice cream:

Ingredients

400ml heavy whipping cream

175ml sweetened condensed milk

2/3 of honeycomb candy, chopped

Directions

Whisk the cream until it is floppy, add the condensed milk and whisk again until it holds its shape. Fold in the honeycomb pieces. Spoon into a freezer container or a loaf tin, cover with a lid or cling film, and put it in the freezer. For the next 3 hours, check the ice cream every 30 minutes and stir vigorously to break

up any ice crystals. It's best to use a sturdy whisk or a spatula. As you stir the ice cream during freezing time, the honeycomb pieces will start melting into the ice cream. If you want your ice cream to have pieces of honeycomb in it, add some more chopped honeycomb candy after you have stirred it for the last time. Then leave it in the freezer until completely frozen and serve sprinkled with the remaining honeycomb candy.