

Shall all fellow perfectionists please stand up? We all know the disappointment experienced when a surefire recipe fails or when we don't like what we see and the distress spirals down! An age-old trade secret is to try out concoctions with Igloo's different Ice Creams and there is simply no way to fail...

MANGO ICE CREAM SHAKE

Ingredients

5 cups mango pulp
½ cup cold milk
3-4 tsp sugar
1-2 scoops **Igloo Vanilla Ice Cream**

Method

In a blender, add mango pulp along with sugar and blend until smooth. Don't add additional water. Add in milk and blend for a few minutes more or until the shake is quite thick. Add a scoop or two of **Igloo Vanilla Ice Cream** to the mixture and blend for 10 more seconds. Serve immediately. Decorate as you wish.

CHOCOLATE CHIPS

CARAMEL SUNDAE

Ingredients

100g butter
1 cup brown sugar

2 whole eggs

2 tsp vanilla extract

2¼ cups all purpose flour

1½ tsp salt

1 tsp baking soda

1 tsp instant coffee granules

Caramel Sauce for drizzling

1-2 scoops **Igloo Black Forest Ice Cream**

½ cup Chocolate chips

Whipped cream

Cherries

Method

Mix the butter, eggs and vanilla essence, and whisk together to form a fluff. Add in salt, sugar, baking soda, coffee granules. Spread the mixture into a 9 x 13 inch pan and bake for 15 -20 minutes at 370° F.

Serve with caramel drippings, whipped cream, chocolate chips

and **Igloo Black Forest Ice Cream** and cherries on top.

BLUEBERRY CUSTARD

Ingredients

5 large egg yolks
2/3 cup white sugar
1 pinch salt

1 cup whole milk
2 cups heavy cream

2½ tsp vanilla extract

1-2 scoops **Igloo Blueberry**

Yoghurt Ice Cream

Method

Cook the custard using all the above ingredients. Make sure to take out your pan when the mixture gets moderately thick. To serve, add in a scoop of **Igloo Blueberry Yoghurt Ice Cream** over the custard.

– LS Desk

We scream ice cream!

