



ICE-CREAM

I love



Here, are a few recipes to complement curries and savouries. Just grab an **IGLOO ICE-CREAM** tub on the go because the more effort we put into it, the better the spread.

THE ICE-CREAM COOKIE, WAFER AND WAFFLE CHIPWICH

Ingredients

For cookies —

- 1¼ cups all-purpose flour
- ½ tsp baking soda
- ½ tsp salt
- 7 tbsp unsalted butter, at room temperature
- ¾ cups brown sugar, packed
- 2 tbsp granulated sugar
- 1 egg
- 1 tsp vanilla
- 1 cup mini chocolate chips
- 4-5 scoops **WHITE CHOCOLATE PISTACHIO IGLOO ICE-CREAM**
- 1 cup mini chocolate chips

Method

Preheat the oven to 350° F. For the chocolate chip cookies, line a baking sheet with parchment paper, and then set aside.

Take a medium sized bowl and whisk together the flour, baking soda, and salt. Keep it aside for the moment.

With the help of a stand mixer, beat the butter, brown sugar and granulated sugar until light and fluffy.

Add in the egg and the vanilla. Beat the combined ingredients for 20 to 30 seconds.

Slowly add in the flour mixture, previously set aside, to the dough. Be careful not to overbeat.

With a wooden spoon, stir in the chocolate chips slowly. Scoop about 2 tablespoons of the cookie dough and shape it into a mini ball and place onto the baking sheet.

Bake for about 12 minutes, or until the edges of the cookie balls turn lightly brown.

Transfer to a wire rack and cool the mini cookies completely.

Put it the freezer for 20-30 minutes or

until it hardens.

To assemble, take one cookie and place a scoop of **WHITE CHOCOLATE PISTACHIO IGLOO ICE-CREAM** on the flat side of the cookie. Top with flat side of the second cookie to make a sandwich; to add the **IGLOO ICE-CREAM**, make sure it is soft, and spreadable.

For wafers and waffles, spread the **IGLOO ICE-CREAM** as evenly as possible, around with a spatula or spoon. Place mini chocolate chips in a bowl, or on platter. Roll sides of the sandwich in the chips.

Serve immediately, or wrap tightly in plastic and freeze.

For people with time constraints, store bought waffles, cookies and wafers are a great alternative.

STRAWBERRY COULIS WITH RED VELVET ICE-CREAM

Coulis are such a useful thing to have on hand, drizzle it on **IGLOO ICE-CREAMS** and meringues, and there's just nothing else you want. It's easy to make and keep for a few days, so you can whip this strawberry coulis recipe up in no time and enjoy the fruits of your labour for three-four days after.

Ingredients

- 2 tbsp water
- 1 heaped tbsp caster sugar
- 300g strawberries, halved
- 1 tsp vanilla

Method

Take a medium sized pan and fill it with water. Boil the water till little bubbles come up. Put in caster sugar and continue to stir it till it dissolves.

Add the strawberries and vanilla, cook for 4-5 minutes, or until soft.

Purée the mixture using a blender or by hand, but do it until smooth.

Store in the fridge for up to 2 days.

Serve with **RED VELVET IGLOO ICE-CREAM**.

Mango coulis can also be great for the

summer, especially since it's the season for the heavenly fruit. Make sure you top it up with **MANGO BAR IGLOO ICE-CREAM**.

MODIFIED CONES

Cones are yummylicious, everyone knows that, but isn't there a certain part that you like the most? That last bite of the crispy cone stuffed with **IGLOO ICE-CREAM**, it takes you to heaven, and you do not want to share that bit with anyone even if the ice-cream trickles down.

What about decorating a whole serving dish with just these ends? This certainly would be the best Eid dessert for your children, and their neighbourhood friends... and everyone else.

Just stack the end bits with any **IGLOO ICE-CREAM** of your choice and plate-up with bananas, pears, biscuit crumbles, wafers, and waffles — shred into mini pieces and anything else you like and wait to see the masterpiece be devoured in about a few seconds by guests of all ages.

Who said Eidi trumps all kinds of joy on Eid Day? Anyone who consumes the modified cones would vouch otherwise.

Recipes compiled by Mehrin Mubdi Chowdhury

Product: IGLOO Ice-Cream



Coming Eid, as sweat dribbles down your forehead and you endure the brave task of sorting through qurbani meat, you might find your thoughts inadvertently drifting away from all the blood and gore to a nostalgic space where there is no heat and perspiration; only gallons of ice-cream to rampage through.