

Speculoos icecream

Ingrédients

- 450g whole milk
- 325g speculoos spread
- 30g sugar
- 40g glucose powder
- 5g stabilizer
- 300g full cream
- 40g crumbled speculos

Préparation

1. For me, September doesn't mean the end of ice cream recipes!
2. If it's the same for you, you're in for a treat with this well-flavored speculoos ice cream.
3. I used stabilizer and glucose powder for better texture and preservation, but you can do without if you don't have any Prep time : 10 minutes + cooling & time in the icecream maker For about icecream : Ingredients : whole milk speculoos spread sugar glucose powder stabilizer full cream crumbled speculos Recipe : Heat the milk with the spread.
4. In parallel, mix the sugar, glucose and stabilizer.
5. Add them to the milk and heat gently until the sugars dissolve.
6. Pour into a container, strain, and cool completely in the refrigerator.
7. When the mixture is cold, whip the cream and add it to the milk-speculos mixture.
8. Pour the mixture into the ice cream maker.
9. When the ice cream starts to set, add the small pieces of speculos little by little.
10. Remember to remove from the freezer about 15 to 20 minutes before eating to enjoy!