

More than 1 hour

Serves 8

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Ingredients:

- ½ cup (125ml) cream, well chilled
- ½ cup (100g) castor sugar
- 2 tsp (10ml) vanilla essence (optional)
- 1L box custard, chilled

To assemble:

- 1 cup (250ml) cream
- ¼ cup (60ml) castor sugar
- 1 tsp (5ml) vanilla essence
- 6 plums, cut into wedges
- 6 nectarines, cut into wedges
- 1 packet (200g) Nutticrost biscuits, crushed

Method

1. Whisk chilled cream, sugar and vanilla to stiff peaks.
2. Whisk a third of this mixture through cold custard, then gently fold through remaining mixture – doing it in two parts keeps the cream aerated.
3. Spoon ice-cream mixture into a freezer-safe bowl and freeze for 2-3 hour.
4. Whisk to break up any lumps and freeze again for 4 hours, or overnight.
5. To assemble, whisk cream, sugar and vanilla together to medium-stiff peaks.
6. Spoon cookie crumbs into the base of serving glasses.
7. Top with fruit, ice-cream, whipped cream and a sprinkle of cookie crumbs.

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