

Less than 30 minutes (plus chilling time)

Serves 10-12

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Ingredients:

- 1 large tub (500ml) cream
- 3 cans (395g each) Caramel Treat + extra for drizzling
- ½ tsp (3ml) sea salt flakes
- 1 box (400g) ready-rolled puff pastry, defrosted
- Praline or honeycomb, for serving
- Mint leaves, for garnish

Method:

1. Whisk cream into stiff peaks.
2. Whisk caramel until smooth.
3. Add ⅓ of cream to caramel and mix until well combined, then fold remaining cream into caramel mixture.
4. Pour into a 30 x 20cm tray and freeze for 8-12 hours or overnight.
5. Preheat oven to 200°C.
6. Prick pastry all over with a fork and cut into rectangles.
7. Place on a baking tray and bake for 13-18 minutes or until golden. Allow to cool.
8. Cut ice cream into the same size as pastry shapes. Refreeze to set, if needed.
9. Sandwich ice cream between two pastry rectangles.
10. Serve drizzled with extra caramel, top with honeycomb or praline and garnish with mint.