

GUINNESS ICE CREAM LOLLYPOP

GUINNESS WORKS JUST AS WELL WITH SWEET PAIRINGS AS IT DOES WITH SAVOURY. AFTER YOUR MAIN COURSE, TREAT YOURSELF WITH THESE DELIGHTFUL ICE CREAM LOLLYPOPS.



INGREDIENTS

- CAN OF GUINNESS (440ML)
- COCOA BUTTER
- 2 1/2 LEAVES OF GOLD LEAF GELATINE
- 70G CASTER SUGAR
- 30G BLACK TREACLE
- 6 EGG YOLKS
- 500ML DOUBLE CREAM
- 30G ICING SUGAR
- DARK CHOCOLATE
- WHITE CHOCOLATE

METHOD

Make the Sugar Mix:

Pour the can of Guinness in a pan and reduce down to 300ml. Mix 50ml of Guinness reduction with the treacle. Add sugar into a pan and then mix in the Guinness. Put on a medium heat. It should reach approximately 116 degrees.

Whisk the egg yolk until it doubles in size. Make the Pâté à bombe by pouring the hot sugar mix into the egg yolks - this way you're slowly cooking them with a syrup.

Soak the gelatine in water then place it in the remaining Guinness reduction.

Take the double cream and mix with the icing sugar and whisk. Incorporate the Guinness reduction into the Pâté à bombe, folding the mixture as you go. You may need to stop pouring every so often to fold the mix, so that you don't knock the air out of it. Mix the Pâté à bombe with the whipped cream.

Pour the mix into ice lolly moulds or a shallow container (if you don't have moulds). Leave it in the fridge for 4-6 hours to set. *If using a container, after 4-6 hours cut into pieces.

While waiting for the lollies to set, melt the dark chocolate in a microwave on a medium heat for 1:30 minutes. You may need to do this a few times, mixing in between each time in the microwave.

Add in cocoa butter towards the end, to give the sauce a nice shine. Dip the cream pieces into the sauce.

Melt white chocolate the same way as the dark chocolate. Dip the pieces into the sauce to give a Guinness head, then place them in the fridge for a short time.