



## Annabelle's Seville Orange Ice-Cream with Chocolate Sauce

This is a delicious dessert, using Seville oranges, which are in season right now. To serve as part of Valentines supper, a heart shaped shortbread would make the perfect accompaniment!

### INGREDIENTS

#### Ice Cream Ingredients

- 1/2 pint double cream
- 2 Seville oranges, washed and dried
- 4 oz icing sugar, sieved
- 4 eggs separated

#### Chocolate Sauce Ingredients

- 6 oz granulated sugar
- 1 tsp vanilla essence
- 3 tbsp cocoa, served
- 3 tbsp syrup
- 1 oz butter

### METHOD

#### Ice Cream Method

1. Whip the cream, adding the orange juice gradually.
2. Whisk the egg whites until they form a stiff peak. Then gradually add half of the icing sugar, whilst whisking continuously.
3. Whisk the egg yolks with the remaining sugar until thick and pale yellow in colour.
4. Fold together the cream mixture, orange rind and whisk egg yolk mixture.

5. Fold in the whisked egg whites.
6. Transfer to a container and freeze.

#### Chocolate Sauce Method

1. Put all the ingredients into a saucepan and heat gently until the sugar is dissolved.
2. Boil the chocolate mixture for 5 minutes to allow to thicken.
3. Once cool, serve with the Seville ice-cream.

By Annabelle Gray

