



Heavenly Apricot Ice-cream

 Prep time: 15 minutes

 Serves: 6-8



Ingredients

8 egg yolks

200g sugar

300ml milk

500ml **Golden Circle Apricot Nectar juice**

200ml cream

Method

1. Beat yolks and sugar until pale. Add hot milk and beat on low speed until mixed.

2. Return mixture to saucepan. Cook gently over low heat stirring until mixture coats the back of a spoon. Remove from heat. Stir in **Golden Circle Apricot Nectar juice** and cream. Refrigerate until cool.

3. Pour mixture into a shallow baking dish. Freeze for 2 hours until ice-cream is just frozen. Transfer mixture to a bowl. Whisk ice-cream on low to break-up icicles. Transfer to an airtight container and return to freezer until ready to use.