



Choc chip cookie ice cream sandwiches

By Miele

15 minutes

Preparation time

1 hour, plus freezing time

Cooking time

15 servings

Serves

INGREDIENTS

Triple choc chip cookies

125 g unsalted butter, softened
165 g ($\frac{3}{4}$ cup firmly packed) brown sugar
2 tsp vanilla bean paste or extract
1 egg
110 g ($\frac{3}{4}$ cup) plain flour, sifted
75 g ($\frac{1}{2}$ cup) self-raising flour, sifted
2 tbsp Dutch processed cocoa powder
65 g (? cup) dark chocolate callets
65 g (? cup) milk chocolate callets
65 g (? cup) white chocolate callets

Vanilla ice cream

1 egg
2 egg yolks
110 g ($\frac{1}{2}$ cup) caster sugar
2 tsp vanilla bean paste or extract
300 ml cream
250 ml (1 cup) full-cream milk

Miele Accessories

Baking trays
Unperforated steam container

METHOD

Triple choc chip cookies

1. In the bowl of a freestanding mixer with paddle attachment, beat the butter, brown sugar and vanilla on high speed until smooth and slightly pale. Add the egg, beat until well combined.
2. In a large bowl, combine sifted flours, cocoa and chocolate.
3. Add the flour mixture to the butter mixture, combine all ingredients on low speed until a dough is formed. Cover and refrigerate the dough for 30 minutes.
4. Preheat the oven on Fan Plus at 160°C. Line 2 baking trays with reusable silicon mats or baking paper.
5. Roll the dough into 30 balls (approximately 1 heaped tablespoon each) and place onto the baking trays.
6. Place into the oven on shelf position 2 and 4 and bake for 12 minutes until just set.
7. Remove the cookies from the oven and transfer to a wire rack. Allow to cool completely before assembling.

Vanilla ice cream

1. Combine the egg, egg yolks, sugar and vanilla in a bowl, mix well. Whisk in the cream and milk. Place into an unperforated steam container, cover and place into the steam oven. Steam at 80°C for 1 hour, or until the mixture thickens.
2. Remove the custard from the steam oven, rest for 5 minutes and whisk until smooth. Refrigerate to cool.
3. Churn the mixture in an ice cream machine according to its instructions. Alternatively, freeze in a shallow container, stirring often to break up the crystals.

To serve

1. Sandwich scoops of vanilla ice cream between the cookies.

Hints and tips

- Our baking trays do not need to be lined in most recipes due to their PerfectClean coating, however in some sweet recipes lining the tray can prevent the product sticking. We recommend using a reusable sustainable silicon baking mat.
- Chocolate callets are small pieces of chocolate designed for melting, we use Callebaut chocolate callets.