



PREP: 15 min
COOK: 8 hrs
freezing
(minimum)
SERVES: 16

White Christmas No Churn Ice Cream Pudding

The perfect decadent dessert to celebrate the holiday season, and keep you and your loved ones cool at the same time! Our White Christmas No Churn Ice Cream Pudding is packed full of your favourite festive colours and flavours, a perfect finale for your Christmas lunch this year.

Ingredients

Ice Cream

- 1 x 395g can sweetened condensed milk
- 600ml thickened cream
- 1 tsp Queen Vanilla Bean Paste
- 1 cup (200g) glacé cherries (chopped)
- 1 cup (90g) desiccated coconut
- 1 cup (200g) dried apricots (chopped)
- 3/4 cup pistachios (slivered)

Base

Method - Ice Cream

STEP 1

Line a pudding bowl (or dolly varden tin) with plastic wrap, extending the wrap out over the edges of the bowl.

STEP 2

Using a stand mixer (or electric beaters), whip condensed milk, cream, and vanilla until thick and stiff.

STEP 3

Using a spoon, gently incorporate cherries, coconut, apricots, and pistachios. Spoon ice cream pudding mixture into prepared pudding bowl.

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Ingredients

2 cups puffed rice
180g white chocolate

To serve

Extra Glacé Cherries, dried apricots,
and slivered pistachios to decorate
100gr Choc Melts

Method - Base

STEP 1

Place white chocolate in a microwave-safe bowl. Melt in microwave in 30 second bursts, mixing between each burst, until completely melted. Add puffed rice to melted chocolate and stir well until combined. Top the ice cream mixture evenly with the white chocolate crackle.

STEP 2

Fold the extra plastic wrap over the top of the chocolate crackle, covering completely. Place pudding in freezer for a minimum of 8 hours (preferably overnight) until solid.

Method - To serve

STEP 1

Once frozen, turn out pudding from pudding bowl and gently remove plastic wrap. Decorate pudding as desired. Store in freezer until ready to serve.

STEP 2

Place Choc Melts in a microwave safe bowl and heat in 30 second increments until melted and smooth. Drizzle generously over the top of the ice cream pudding. Decorate with extra glacé cherries, dried apricots, and slivered pistachios.

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