PAT’S ICE CREAM BRANDY BOMBE

Ingredients:

1 pint double cream

2 packets of meringue nests

1x 1litre tub vanilla ice cream

Brandy, Tia Maria or Amaretto

Icing sugar (to taste)

Whip the cream until stiff and add the liquor

Break up the meringue nests in to biggish pieces and fold in to the cream.

Spoon big pieces of the ice cream (hard) in to the cream mixture.

Add a little icing sugar to sweeten to taste if liked.

Pour in to a bowl that has been lined with cling film and freeze.

Serve with toffee sauce

TOFFEE SAUCE

1.5 lb Syrup

4oz butter (not margarine)

4oz caster sugar

4oz brown sugar

Drop of cream

Add all of the ingredients in to a pan and boil for 10 minutes. Leave to go cold and keep in a container in the fridge.