TATUA
Specialised Dairy

# Cookies & Cream Ice Cream

## Ingredients

4 eggs, separated
1 ½ cups sugar
1 tsp vanilla bean extract
250g Tatua Crème Fraiche
1 cup Tatua Culinary & Whipping Cream
12 Oreo cookies – (crush 8 cookies)
¼ cup chocolate sauce

## Method

1. Place the egg yolks into a medium glass bowl.
2. Add ½ cup of the sugar and beat until thick, pale and creamy.
3. Beat in the vanilla and Tatua Crème Fraiche.
4. Using clean beaters whip the egg whites until soft peaks then gradually beat in the remaining 1 cup of sugar until thick, white and glossy.
5. Whip the Tatua Culinary & Whipping Cream until medium peaks.
6. Transfer the Crème Fraiche mixture to a large bowl and fold in egg whites, whipped cream, chocolate sauce and crushed cookies.
7. Transfer to a freezer-safe container and freeze covered for at least 6 hours or overnight.