

Salted Banana Caramel Ice Cream

Ingredient	Quantity	Unit
Cream	250	Grams
Milk	200	Grams
Banana (Make into a fine pure)	100	Grams
Sugar	100	Grams
Liquid Glucose	75	Grams
Sea Salt	5	Nos

Method:

1. In a pan, add half the sugar and heat it till it caramelizes.
2. Now, add half the milk and the sea salt.
3. In another pan, mix all the ingredients together.
4. Heat them till the sugar and glucose melt.
5. Let it cool to room temperature.
6. After freezing, churn the mixture again in a mixer and let it set in the freezer.
7. Now, churn the mixture again. When removing to set into the tray, layer the ice cream with the salted caramel and let it set in the freezer.
8. Scoop and serve.