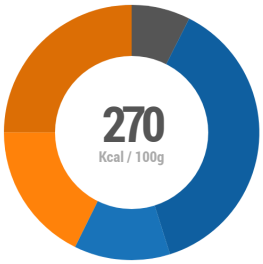
Smoked bacon, bourbon and toffee ice cream waffle cone (website)

OVERVIEW ...





CALORIES:

49.9% Carbs

7.4% Protein

42.7% Fat

FOOD LABELLING...

Serves **1**

CONTAINS:

WHEAT · PISTACHIOS · EGGS · MILK · SOYA

MAY CONTAIN:

HAZELNUTS, PECANS, ALMONDS, CASHEWS, WALNUTS, BRAZIL NUTS, MACADAMIAS · PEANUTS

RECIPE INGREDIENTS ...	QUANTITY:	DESCRIPTION:	METHOD:
116163 Pancetta Smoked Diced.. PANCETTA SMOKED DICED	**15g**	**0.15 x Each**	*unchanged*
100535 Pure Canadian Maple Syrup.. PUREADIAN MAPLE SYRUP	**15g**		*N/A*
132592 Jack Daniel's Old No.7 Tennessee Whiskey 70cl (USA).. - BRAK... 132592 WHISKEY	**10ml**	**0.01 x Each**	*unchanged*
54900 Mackie's of Scotland Butterscotch Ice Cream 5 Litre.. BUTTERSCOTCH ICE CREAM	**75g**		*unchanged*
8823 Pistachio Kernels.. - 8823 PISTACHIO KERNELS	**5g**	**0.01 x Each**	*unchanged*
16296 Toffee Sauce.. TOFFEE SAUCE	**10g**	**0.01 x Each**	*N/A*
150204 Nic Ice Chocolate Dipped Waffle Cone.. - 150204 CHOCOLATE DIPPED WAFFLE CONE	**29.5g**	**1 x Each**	*N/A*

PRODUCTS / PACK SIZES ...

1 Serving

160g / 431kcal

1.0

COOKING INSTRUCTIONS & NOTES

METHOD

Preparation:

Fry the bacon until crisp and drain on kitchen paper
Roughly chop the pistachio

Method:

1. Mix together the whisky, maple syrup and bacon.
2. Scoop the ice cream into the cone and then garnish with the bacon mix, drizzle over the toffee sauce.
3. Finish with a sprinkle of the pistachio before serving.