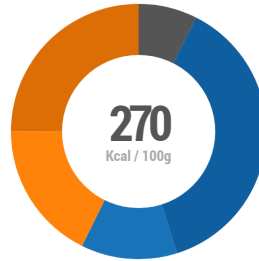
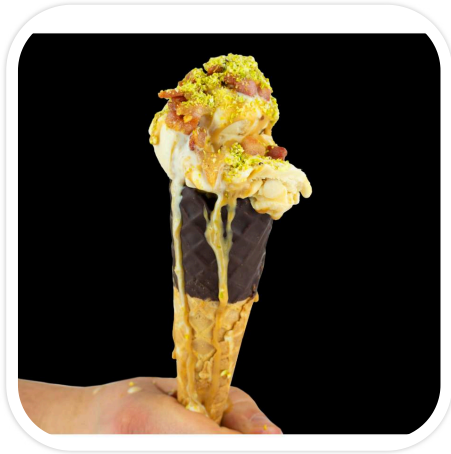


Smoked bacon, bourbon and toffee ice cream waffle cone (website)

OVERVIEW ...

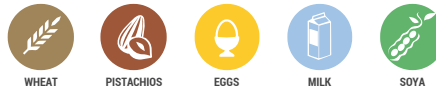


CALORIES:
49.9% Carbs
7.4% Protein
42.7% Fat

FOOD LABELLING...

Serves **1**

CONTAINS:



MAY CONTAIN:



RECIPE INGREDIENTS ...

QUANTITY:

DESCRIPTION:

METHOD:

116163 Pancetta Smoked Diced..

PANCETTA SMOKED DICED

BRAKES **15g**

0.15 x Each

unchanged

100535 Brakes Pure Canadian Maple Syrup..

PUREADIAN MAPLE SYRUP

BRAKES **15g**

N/A

132592 Jack Daniel's Old No.7 Tennessee Whiskey 70cl (USA).. - BRAK...

132592 WHISKEY

BRAKES **10ml**

0.01 x Each

unchanged

54900 Mackie's of Scotland Butterscotch Ice Cream 5 Litre..

BUTTERSCOTCH ICE CREAM

BRAKES **75g**

unchanged

8823 Brakes Pistachio Kernels.. - BRAKES

8823 PISTACHIO KERNELS

BRAKES **5g**

0.01 x Each

unchanged

16296 Brakes Toffee Sauce..

TOFFEE SAUCE

BRAKES **10g**

0.01 x Each

N/A

150204 Nic Ice Chocolate Dipped Waffle Cone.. - BRAKES

150204 CHOCOLATE DIPPED WAFFLE CONE

BRAKES **29.5g**

1 x Each

N/A

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.