KIKKOMAN

Ice Cream Sundae with Salted Butterscotch Sauce and Hazelnut Praline

Total time **20 mins** **20 mins** preparation time

Nutritional facts (per portion):
3,023 kJ / 722 kcal

Fat: **41.9 g** Protein: **6.3 g**
Carbohydrates: **85.1 g**

INGREDIENTS

4 portion(s)

8	scoops Vanilla Ice-cream
1	chocolate brownie or chocolate muffin, cut into small pieces

For the salted butterscotch:

75 ml	double cream
75 g	butter
50 g	Demerara sugar
2.5 tsp	Kikkoman Naturally Brewed Soy Sauce

For the Praline:

150 g	caster sugar
1.5 tsp	chopped hazelnuts

PREPARATION

Step 1

To make the salted caramel sauce, place the cream, butter and Demerara sugar in a small pan.

Step 2

Heat gently until the butter has melted and the sugar dissolved. Turn up the heat and bring to the boil, and let it bubble for a minute.

Step 3

Remove from heat and stir in the Kikkoman Soy sauce.

Step 4

To make the praline; put the caster sugar in a heavy based pan with 3-4tbsp water. Heat gently until the sugar dissolves, then turn up the heat and let it bubble. Do not stir it, just wait for the sugar solution to turn golden brown.

Step 5

Remove from the heat and carefully pour caramel onto a tray covered with greaseproof paper. Take care, this mixture is very hot and will burn! Scatter the toasted hazelnuts over the top and allow to cool. When completely cold, snap into shards or smaller pieces if you prefer a crunchy crumbly topping.

Step 6

Assemble the ice cream sundae in a glass: pour in a little butterscotch sauce, add ice cream and cake pieces in alternate layers. Finish with sauce and top with the praline. Eat immediately!