

Praline Ice Cream with Toasted Filbert Brittle

Recipe By *Estee Kafra*



Cooking and Prep: 
2.5 h

Serves:  6

Contains:    

Preference: Parve

Difficulty: Medium

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

This recipe goes really well with both the [pears](#) and [tart tatin](#) recipes, but it can stand on its own as a delicious dessert as well. I use either almonds or filberts, and they both have great results. Choose according to your taste preference. For me, it's filberts any day.

Ingredients (7)

Nut Brittle

6 ounces (171 grams) ground almonds *or* filberts

1/4 cup water

3 cups sugar

Ice Cream Base

2 (8-oz./226-g.) containers parve whipping cream

- 4 egg yolks
 - 1/2 cup Gefen Vanilla Soy Milk
 - 1 teaspoon Gefen Vanilla Extract
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Start Cooking

Toast the Ground Nuts

1. Preheat oven to 350°F (180°C).
2. Line a baking sheet with Gefen Easy Baking Parchment Paper and set aside.
3. Place ground nuts on a second baking sheet and toast for 5 minutes.

Make the Nut Brittle

1. Place the water and sugar into a small pot and set over medium to low heat.
2. Cook for 10–15 minutes, until sugar reaches a temperature of 338°F (170°C) on a candy thermometer. Do not stir the sugar, but watch it carefully. When it reaches the desired temperature, stir in the toasted nuts.
3. Quickly and carefully pour onto the prepared baking sheet and spread with the back of a spoon. Let the mixture harden, then break into small pieces.
4. Place in a food processor fitted with the S-blade and pulse until it reaches a fine consistency.

Make the Ice Cream Base

1. Beat pareve whipping cream in the bowl of an electric mixer fitted with the beater attachment.
2. Add remaining ingredients.
3. Fold in the crushed brittle, reserving about a quarter cup.

Finish the Dessert

1. Place in a 9- x 13-inch pan and smooth the top. Sprinkle remaining crumbs on top and freeze.

Credits

Photography: Daniel Lailah.

Styling: Amit Farber.