

Pistachio Ice Cream Waffle

Cuisine: N/A

Recipe Type: International

Cooking Time: 20 Mins

Serving: 5 Peoples

Ingredients:

- Pistachio Ice Cream:, 0
- [Nestle® Docello® Panna Cotta](#) Dessert Powder, 60 g
- Full Cream Milk, 500 mL
- whipping cream, 500 mL
- Pistachio, shelled and roughly chopped, 75 g
- Almond extract, 3 mL
- Green food coloring if desired, 0
- Gluten Free Waffle, 0
- Rice flour, 250 mL
- Corn flour, 60 mL
- Baking powder, 10 g
- Sugar, 45 g
- Cinnamon, 5 g
- Pinch Salt, 2 g
- 1 Egg, 50 g
- Full Cream Milk, 250 mL
- Olive oil, 60 mL
- Vanilla Extract, 15 mL
- Green Tea Syrup, 0
- Castor sugar, 50 g
- Matcha green tea powder, 7.5 mL
- Hot water, 30 mL

Nutritional Information:

- Energy (kcal) *785 kcal*
- Protein (g) *13 g*
- Fats, total (g) *51 g*
- Carbohydrate, total (g) *69 g*
- Sugars, total (g) *16 g*
- Fats, saturated (g) *26 g*
- Fiber, total dietary (g) *3 g*
- Sodium (mg) *492 mg*
- Calcium (mg) *426 mg*
- Cholesterol (mg) *165 mg*
- Iron (mg) *2 mg*
- Vitamin A, IU *1368 IU*
- Vitamin C (mg) *3 mg*
- Vitamin D (µg) *108 IU*

Procedure:

1 Pistachio Ice Cream

2 1. Place the Nestlé Docello Panna Cotta Dessert Powder, milk and whipping cream in a large electric mixer and beat on high for 5 minutes.

3 2. While the mixture beats place half the pistachios in a food processor and blend until fine.

4 3. After the mixture has beaten stir through the fine pistachios, roughly chopped pistachios and almond extract. Add in green food coloring if you want a more vibrant green colour.

5 4. Place the mixture into an ice cream machine and churn according to the manufacturer's instructions.

6 Gluten Free Waffle:

7 1. In separate bowls mix together the wet ingredients and then the dry ingredients. Add the wet ingredients to the dry ingredients and stir until mixed.

8 2. Lightly grease your waffle iron and ladle waffle batter onto the iron and close. Cook for approximately 3-5 minutes until cooked through and golden brown.

9 3. Remove from the iron and allow to cool for 2 minutes before folding into the paper cone.

10 Green Tea Syrup:

11 1. In a small bowl combine together the sugar and matcha green tea powder; add in the hot water and stir until combined and the castor sugar has melted.

12 Assembly:

13 1. Fold the cooled waffle into a cone shape and place a scoop of ice cream into the waffle cone.

14 2. Drizzle the syrup over the ice cream and waffle to serve.