



## Saffron and Pistachio Ice Cream (*Cheats version*)



### INGREDIENTS

- 1 litre of vanilla ice cream,
- 50 mgs of Eladnelle Saffron – preferably soaked for previous 24-hours in a few mls of tepid water,
- 100 mgs of shelled pistachio nuts – that have been cut into small pieces,
- 1 cup of rose water.

### METHOD

**Step 1** – Empty ice cream into a bowl and allow to melt enough so it can be mixed with the other ingredients.

**Step 2** – Mix your soaked saffron through the ice cream mixture.

**Step 3** – Now add the cup of rose water plus pistachios and mix well.

**Step 4** – Return the mixture to a container with a lid (I used the original ice cream container) and place back in freezer.

**Step 5** – Serve by itself or with fruit.