

Dried fig fritters with macadamia ice-cream



Ingredients:

Fritters:

12 dried figs
5 g green anise
1 lemon
2 eggs
pinch of salt
1 sachet fast-acting yeast
honey
olive oil
water
200 g flour

Ice-cream:

150 g macadamia nuts
150 g sugar
3 tablespoons water
1 litre milk
10 egg yolks
250 g sugar

Preparation:

Ice-cream: put the 150 g sugar, water and macadamia nuts in a frying pan. Cook over a low heat, stirring constantly, until the sugar has caramelized and coated the nuts. Meanwhile, put the milk in a pan and bring to the boil. Remove from the heat. Mix the egg yolks and sugar and stir into the milk. Put the pan back on the heat and stir constantly until the mixture starts thickening; the temperature should not exceed 65°C. Add the nuts and leave to cool. When cooled, put the mixture in an ice-cream maker and churn for 20 minutes. **Fritters:** beat the eggs with the salt, anise, yeast, lemon zest and flour. Add a little cold water until the mixture is the consistency of batter. Dip the figs in the batter and then fry in plenty of hot oil. Drain and drizzle with honey. Serve with the ice-cream.