



# JAM TART WITH PEANUT BUTTER & CHOCOLATE RIPPLE ICE CREAM

## Ingredients:

You will need to make 1 batch of Sour Cream Pastry beforehand (please see recipe).

285gm of Raspberry & Pomegranate Jam

500ml of Peanut Butter & Chocolate Ripple Ice cream

## Method

Pre-heat a fan forced oven to 220c.

Remove the pastry from the fridge and prick the base with a fork. Line with baking paper and fill with baking weights or beans.

Place onto a baking tray and place into the pre-heated oven, bake for 10 minutes.

Remove the weights along with the baking paper and cook for a further 5 minutes or until the base is a light golden brown, then



Remove from oven and divide the jam between the 4 pastry shells. Spread out evenly with a spoon and return to the oven and bake for another 5 minutes.

Remove from the oven and place onto a cooling rack, then set aside and allow to cool.

To serve, remove the Peanut Butter & Chocolate Ripple Ice cream from the freezer and allow to sit for 10 to 15 minutes to just soften, then place a scoop onto each tart and serve straight away.

Recipe By: Maggie Beer

