



Malted Peanut Tastykake

Skill Level: Intermediate

Yield: 12 servings

Malted Tastykake Ice Cream

240g (1 cup) heavy cream

720g (3 cups) whole milk

4 Peanut Butter Kandy Kakes, roughly chopped

15g (2 tablespoons) nonfat dry milk

150g (¾ cup) granulated sugar

4g (1 teaspoon) ice cream stabilizer

160g (1 1/3 cup) malted milk powder

225g (11 large) egg yolks

85g (3 ounces) milk chocolate couverture, chopped

30g (1 ounce) dark chocolate couverture, chopped

30g (2 tablespoons) dark rum

1. Combine cream, milk, chopped cake, and dry milk and thoroughly blend with an immersion blender. allow to infuse, chilled, overnight.
2. Strain the mixture through a chinois or fine mesh sieve into a heavy saucepan. Bring to a boil over high heat.
3. Meanwhile, combine sugar, stabilizer, and malt powder and whisk into egg yolks.
4. Temper hot cream into yolk mixture. Return to low heat and cook, stirring, to 85°C/185°F.
5. Remove from heat and whisk in chocolates until completely melted. Add rum. Chill in an ice water bath. Allow mixture to mature a minimum of 12 hours.
6. Process in an ice cream machine according to manufacturer's instructions.

Peanut Butter Powder

125g (½ cup) peanut butter

15g (1 tablespoon) roasted peanut oil

25g-50g (1-2 cups) N-Zorbit tapioca maltodextrin

1. Place the peanut butter and peanut oil in the bowl of a food processor. Slowly add the maltodextrin, pulsing the machine until the mixture resembles a light powder.

Assembly

chocolate sauce
caramel sauce
lemon confit
roasted, salted peanuts
Maldon sea salt
dark chocolate rectangles

1. Sauce each plate with chocolate sauce and caramel. Place two quenelles of the ice cream onto each plate and top with a rectangle of chocolate. Sprinkle on some of the peanut butter powder and a few grains of salt.
2. Finish each plate with chopped lemon confit and peanuts.