

FRUIT SPLIT

SURPRISE

Preparation time: 15 minutes
Use: a block of polystyrene to hold the dipped cones

milk chocolate bars, for dipping the cones
chopped nuts or silver balls or hundreds and thousands for coating the chocolate-dipped cones
quality wafer ice-cream cones
chocolate and vanilla ice cream

YOUR CHOICE OF:

melon, cut into tall slices
bananas, cut in half
pineapple, cut into long tall chunks
dragon fruit, sliced into quarters, skin on
kiwi fruit, sliced lengthwise
your choice of chocolate treat that will fit into the bottom of the cone
drinking chocolate powder to decorate

Remove the ice cream from the freezer and leave to soften for 10 minutes. Melt the chocolate in a heatproof bowl suspended over a saucepan of barely simmering water.

Dip the tops of the cones in the melted chocolate and then into the chopped nuts, silver balls or hundreds and thousands. Wedge the tip of the cone into a large piece of polystyrene to set.

Fill the cones with a few treats. Fill with softened ice cream down one side of the cone and then place your slices of fruit down the other side of the cone so that they stick out at the top. Wedge more ice cream into the cone to help hold the fruit up, then sprinkle with the chocolate powder.

HINT: You can make this treat even naughtier by wedging a chocolate finger, flake or part of a honeycomb bar in the cone as well.



Two Dedicated Salespersons Every Listing


Thinking of Selling ?

Your Written Property Appraisal will include:



From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career both as a Fine Dining Chef and as a Hospitality Consultant.

Sharing here with you is a growing database of +1000 recipes. Free.
Call Jasmine Sergeant of Team Commitment whenever you are curious of the value of your home.

Until then, please enjoy & feel free to share this evolving and growing recipe database. 

Email: jas.sergeant@raywhite.com Phone: 021 184 2626