# CHRISTMAS PUDDING ICE-CREAM

A perfect dessert for our warm Christmas weather. This easy way to elevate vanilla ice cream will surely impress.

| EASY | 10 MINS | NA | 4 |
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## Ingredients

- 500g vanilla ice cream, slightly softened
- 200g Signature Collection Christmas pudding, coarsely crumbled
- 50g pistachios, toasted and roughly chopped, plus extra for garnish
- 200g dark or milk chocolate, melted (optional)
- Raspberries, blueberries or strawberries for garnish

## Instructions

1. Line a loaf tin or a Christmas pudding container with cling film.
2. In a large bowl, mix the vanilla ice cream with the Christmas pudding and chopped nuts.
3. Pour the mix into the prepared tin and place in the freezer overnight.
4. To serve, lift and unwrap the semifreddo out of the mold and turn onto a platter. For extra decadence, you can pour melted chocolate over it, and garnish with berries, chopped pistachios and icing sugar.