

Baking with **LAMB**



Who ever thought lamb could be used to bake with? Try these bakes with lamb broth, adding protein to your bakes.



Oopsie Ice Cream Waffle Sandwich

Inspired by the South African "braai" favourite, "Oopsies".
A heavenly combination of cherries, vanilla, smoke and a
hint of savory. High in protein, extra indulgent.

Waffles:

135 g Flour, cake wheat
1 mL Salt, fine, kosher
2 mL Baking powder
15 g Sugar, granulated
1 Egg , extra large
100 mL Milk, full cream, warm
100 mL Lamb Bone Broth
40 g Salted butter, melted
3 mL Vanilla essence
15 mL Activated charcoal
15 mL Bacon, streaky

Ice Cream:

500 mL Milk, full cream
500 mL Lamb Bone Broth
4 mL Vanilla essence
4 u Eggs, whole, extra large
300 g Sugar, granulated
12 u Whole Maraschino Cherries
15 mL Maraschino Cherry liquid

Ice Cream:

Combine the milk and stock and 120 ml of cream in a heavy saucepan and bring to a boil. Add the vanilla essence.

Whisk the egg yolks and sugar together in a mixing bowl.

Temper the eggs with one-third of the hot liquid.

Return the egg mixture to the saucepan.

Cook over medium heat, stirring constantly, until the custard reaches 82 -85 .

Pour through a fine mesh strainer into a clean bowl.

Chill the cooked ice cream base in an ice bath, then refrigerate before processing.

Beat the egg whites until soft peaks form.

Slowly incorporate 150g of sugar until stiff peaks form. Mixture should be shiny

Beat 200ml of cream to stiff peaks and fold into the egg white mixture.

Add cherry pieces, fresh lemon zest, and fresh lemon juice to a small saucepan.

Fold the egg white base into the egg yolk base, add the cherries and churn for about 35 minutes.

Waffle:

Heat the milk and melt the butter.

Mix the dry ingredients together in a large bowl. Remember activated charcoal.

Whisk the eggs together in a separate bowl, add the milk, stock, butter and vanilla essence, stirring to combine.

Pour the liquid mixture into the dry ingredients, stirring to blend. Keep refrigerated until ready to use. Batter may be made up to 1 day in advance.

Cook in a preheated waffle iron according to the manufacturer's directions. Serve waffles immediately with ice cream.