

GELADO DE BOLACHA

BISCUIT ICE-CREAM



Ingredients :

- 1 tin condensed milk
- 6 dl milk (equivalent of 2 tins of condensed milk)
- 5 eggs
- 2 coffee spoons of full cream
- 2 packs of biscuits
- 3 dl of café

Preparation:

1. Pour milk in a pan and add the egg yolks
2. Cook until mixture becomes thick
3. Whipped egg whites until firm
4. Add the cream to the egg whites
5. In a square pyrex dish (with high sides) put one layer of cream (egg yolks-milk) and on top the biscuits soaked in coffee
6. Put several layers of biscuits-cream
7. Pour on top egg white-cream
8. Put in freezer
9. Serve with hot chocolate on side