



Homemade Peppermint Crisp Float

Makes 4 large floats

Ingredients:

- 1 litre vanilla ice-cream
- 100g peppermint crisp chocolate, broken into small pieces

For the cola syrup:

- A large jug
- 2 cups sugar
- 1 cup hot water
- 1 cup cold water
- Pinch of salt
- Finely grated zest of 2 medium oranges
- Finely grated zest of 1 lime
- Finely grated zest of 1 lemon
- 3 star anise
- 2 cinnamon sticks
- 2 tsp coriander seeds, crushed
- 1 vanilla pod, split
- 1 tsp freshly grated ginger
- ¼ tsp freshly grated nutmeg
- ¼ tsp citric acid

For decoration:

- 60ml chocolate sauce
- 30g finely crushed peppermint crisp

Method:

Slightly soften the ice cream either in a little warm water or by leaving it out for an hour to defrost slightly

Add the roughly chopped peppermint crisp to the softened ice cream and mix well to combine. Place back in the freezer to freeze

Make the cola syrup by placing 1 cup sugar in a clean saucepan and let it melt over a medium high heat without stirring

Keep a close eye as the sugar starts to melt and gently swirl the saucepan and place back on the heat until all the sugar has melted while swirling regularly to ensure an even melt

Keep the caramel on the heat until it has reached a rich amber colour

Remove from the heat and stir in the cup of hot water and pinch of salt (it will splutter and spit so be careful)

Place the saucepan back over the heat, let it simmer and keep stirring until the caramel has melted into the water

Once it has melted add the rest of the syrup ingredients and bring to a boil

Simmer for 20 minutes until the syrup has thickened, strain and set aside to cool

Pour the chocolate sauce in a saucer and spoon the crushed peppermint crisp into another sauce

Dip the rims of 4 large glasses first in the sauce and then the crushed chocolate

To assemble the floats, prepare the cola by using 1 part cola syrup and 5 parts cold water and fizz them together using your BIBO fizz bar (you will need approx 500ml – 700ml cola depending on the size of the glasses used)

Place 2 or 3 ice cream balls each into the decorated glasses

Pour the fizzed cola over the ice cream and serve immediately

Store the leftover syrup on the fridge for up to 2 weeks (you can use shop bought cola syrup if you do not want to make your own and prepare the cola as per the instructions of the bought syrup)