



Creamy Brandy Sauce and Brandy Custard

Creamy Brandy Sauce Ingredients

1 cup Vanilla Ice Cream
2 teaspoon Cornflour
2 teaspoon water
300ml carton, Thickened Cream, Whipped
2 tablespoons Icing sugar, sifted
2 tablespoons Brandy

Directions

Melt ice cream in pan over low heat, stir in blended cornflour and water, and stir until mixture boils and thickens.
Remove from heat, fold in cream, icing sugar and brandy.

Serve warm over pudding

Brandy Custard ingredients

2 teaspoons Custard Powder
1 teaspoon Sugar
500ml Milk
2 tablespoons Brandy

Directions

Place custard powder and sugar in a saucepan.
Blend to a smooth paste with a small amount of milk.
Gradually add remaining milk, slowly bring to the boil, stirring continuously.
Reduce heat and simmer for 2 minutes.
Mix the Brandy according to taste.

Serve warm over pudding