
 10 minutes
 4 people

4 Brioche Pasquier Brioche Rolls
50g butter
50g light muscovado sugar (or light soft brown)
2tbsp golden syrup
2tbsp crunchy peanut butter
500g tub good-quality vanilla ice cream
50g salted roast peanuts, finely chopped
50g dark chocolate, grated

#icecreambrioche
#briocheollrecipes
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Ice Cream Brioche with Salted Peanut Butter Sauce

1. First, split the Brioche Rolls and toast them lightly.
2. Next, make the peanut butter sauce. Put the butter, sugar, syrup and peanut butter into a saucepan and heat gently, stirring, until the sugar has dissolved. Avoid boiling the sauce. Remove from the heat.
3. Place small scoops of ice cream into the Brioche Rolls, then drizzle the sauce on top. Serve immediately, sprinkled with chopped salted peanuts and grated chocolate.

Cook's tip: You could use smooth peanut butter in the sauce instead of crunchy. And you could vary the flavour of ice cream – depending on your favourite flavour!