BURNT HONEY & ORANGE DON PEDRO

DESCRIPTION

METHOD

Place the orange segments into the pot with the honey and a small pinch of salt. Place the pot over a low-medium heat. Stir the oranges through the honey so everything is coated and sticky. Allow this to cool until the honey turns a dark caramel colour, then deglaze with the cream and stir through thoroughly. Remove the pot from the heat and put the contents into a bowl and into the fridge to chill completely. Once the mixture is fully chilled, put it into a blender and blend until fully smooth. Then add the ice cream and Musgrave Black Honey Copper, blend quickly to combine well. Divide into two glasses and top with your garnish.

INGREDIENTS

1 Orange, segmented
40ml Honey
Pinch of Salt
80ml Cream
500g Vanila ice cream
100ml Musgrave Black Honey Copper

GARNISH

2 halved dehydrated orange slices





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