



## Vanilla ice cream with flavoured olive oil



Categoria

Doces e Sobremesas



Tempo de preparação

Médio



Dificuldade

Fácil



Custo

Low



Com quem?

With family



Nº de pessoas

4 pessoas

### Ingredientes



1dl of Victor Guedes Extra Virgin Olive Oil Reserve

- 500g of vanilla ice cream
- 150g of puff pastry
- 150g of sugar
- 4 stars of anis

### Modo de preparação

1

Strain the puff pastry and cut into long strips.

2

Sprinkle with sugar and bake 10m at 200°C.

3

Heat the olive oil to 100°C and join the anise stars.

4

Let it cool off the heat so that the oil is flavored.

5

Serve the ice cream balls with the olive oil on top and the sticks separately.

6

Decorate with the anise star on top.

*Produtos utilizados*



*Reserve*  
Extra Virgin Olive Oil



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