



# World Gourmet Summit 2007

The Fullerton Hotel Singapore

19 April 2007 / 9.30am to 2.30pm

## ICE CREAM OF SOUR CREAM RHUBARB COMPOTE

**Presented by  
Heinz Winkler**

	Ingredients:
150gms	<u>Sour Cream Ice Cream</u>
45gms	Sour Cream
	Icing Sugar
	Lemon Juice
	Noilly Prat Reduction
	<u>Rhubarb Compote</u>
150gms	Water
1	Sugar
10	Rhubarb, Peeled and Sliced
	Raspberries

### Recipe Notes:

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### Method for Cooking:

1. For the Sour Cream Ice Cream:  
Whisk the sour cream and icing sugar in a bowl until smooth. Add lemon juice and noilly prat reduction and whisk until well-blended. Pour the mixture into an ice cream maker and freeze it according to the manufacturer's instructions.
2. For the Rhubarb Compote:  
Bring 60ml water and sugar to a boil in a saucepan over medium heat and simmer for 8 minutes. Add in rhubarb slices and simmer until tender, for 3 minutes. Remove pan from heat and set aside to cool, for 20 minutes. Add in raspberries and stir well with the rhubarb mixture.
3. To Serve:  
Scoop sour cream ice cream onto a serving plate and spoon the rhubarb compote over.