

girdlebuster-pie



Ingredients

for the base

- 375 grams digestive biscuits
- 75 grams soft butter
- 50 grams dark chocolate chips or pieces
- 50 grams milk chocolate chips or pieces

for the ice cream filling

- 1 litre coffee ice cream

for the topping

- 300 grams golden syrup
- 100 grams light brown muscovado sugar
- 75 grams butter
- $\frac{1}{4}$ teaspoon Maldon salt (or pinch of table salt – optional)
- 2 tablespoons bourbon
- 125 ml double cream

Method

1. Process the biscuits with the butter and chocolate pieces or chips until it forms a damp but still crumb-like clump.
2. Press into a 23cm / 9 inch pie plate or flan dish. Form a lip of biscuit a little higher than the plate or dish if you can. This process takes patience as you need ideally to form a smooth even layer. Sorry.
3. Freeze this biscuit-lined layer for about an hour so it gets really hard. In the meantime, let your ice cream soften, just enough to be scooped, in the fridge.
4. Spread the ice cream into the hard-biscuit-lined dish to form a layer. Then cover in clingfilm and replace in the freezer.
5. Put the syrup, sugar, salt (if using) and butter into a saucepan and let it melt over a low to medium heat, before turning it up and boiling for 5 minutes, then turn off the heat and add the bourbon, letting it hiss in the pan.
6. Add the cream and stir to mix into a sauce, then leave to cool. And once the sauce is cool, but not set cold, pour it over the pie to cover the ice cream layer and then put it back in the freezer. Once frozen, cover with clingfilm again.
7. When ready to serve, remove from the freezer, take the whole pie out of its dish and cut into slices. Should you have any pie left over, slip it quickly back into the dish and return, covered with clingfilm, to the freezer.

FREEZE AHEAD TIP:

Make and freeze the pie in its dish, as directed, but cover with clingfilm and a double layer of foil. Freeze for up to 6 months.