

## **Sansei Seafood Restaurant & Sushi Bar** **Classic Dessert**

### **Tempura Fried Ice Cream**

Serves 2

#### Ingredients

10 thin slices pound cake, frozen

1 cup Roselani Hawaiian Vanilla Bean Ice Cream, formed into two balls

cottonseed, peanut or canola oil for deep-frying

1 cups tempura batter

1/4 cup your favorite chocolate sauce or syrup

1/2 teaspoon white sesame seeds, toasted – for garnish

#### Method:

Put a one-foot-square piece of plastic wrap on a clean, dry, flat surface. On the plastic wrap, overlap lengthwise, three slices of cake. Put two slices horizontally on the top and bottom of the other slices. Put one of the ice cream balls in the center of the cake. With five more slices of cake, cover the ice cream the same way you laid out the bottom slices. Gather the corners of the plastic and twist tightly so that the cake and ice cream stay in place. Freeze for at least two hours – longer is better.

In a deep wok or heavy saucepan, heat about four inches of oil to 350 degrees. Unwrap the cake and ice cream balls and coat completely in tempura batter. Carefully transfer each ice cream ball to the heated oil – a slotted spoon works best for this. Fry for about two to three minutes, until the ice cream balls are golden brown and crisp. Use the slotted spoon to transfer the balls to paper towels to drain.

#### To serve:

Place an ice cream ball in the center of each plate. Drizzle with chocolate sauce and then sprinkle with sesame seeds. Enjoy!

