

CHOLULA HOT SAUCE Fire and Ice

WHAT'S NEEDED

Ingredients:

- 12 large egg yolks
- 3 cups sugar
- 1 tsp. salt
- 4 cups heavy cream
- 8 oz. **Cholula Original** Hot Sauce

Raspberry Cholula Sauce

- 4 tbsp. Lyons Designer Dessert Sauce, Raspberry
- 1 tbsp. **Cholula Original** Hot Sauce

Sweet Crunch

- 2- 6" flour tortillas, cut into strips and deep-fried
- ¼ cup sugar
- 2 tbsp. cinnamon



HOW TO MAKE

Preparation

1. In a metal bowl, whisk together the egg yolks, salt, **Cholula Original** Hot Sauce and 2 cups of sugar.
2. Set bowl over a pan of simmering water, stirring constantly until mixture becomes slightly thickened smooth texture and coats the back of the spoon (8-10 minutes).
3. Place in an ice bath to chill and stir every 5 minutes.
4. Whip the cream and 1 cup of sugar to soft peaks (4-5 minutes). When Cholula mixture is chilled, fold into whipped cream in 3 additions. Blend well. Pour into 1/3 pan. Freeze for at least 4 hours or overnight.
5. Serve with Sauce & garnish with Sweet Crunch.

