

# Spaghetti Ice Cream

**Yield:** 10 servings

Ingredients	Measurements
White Chocolate	2 oz
Dole® Pineapple Slices *	(1) 20 oz can
Cornstarch	1 oz
Water	2 oz
Red Food Coloring	3 drops
Fresh Mint	¼ cup
Fruit Salad	(2) 15.25 oz can
Heavy Whipped Cream	1 cup
Vanilla Ice Cream	1 gallon

## Method:

1. Place the ice cream bowls and the potato ricer in the freezer for at least 10 minutes or until well chilled.
2. Finely grate one cup of the white chocolate and refrigerate until needed. Strain the pineapple, reserving the juice. Using the “pulse” mode of a blender or a food processor, blend the pineapple leaving residual “chunks”.
3. In a medium sauce pot bring the juice to boil. Make a slurry by combining 1 ounce of cornstarch with 2 ounces of water. When the juice is at a full boil slowly add the slurry. Bring it back to a boil to thicken and remove from heat. Combine the pineapple puree with the sauce; add 3 drops of food coloring or enough until desired color is reached. Refrigerate for at least 30 minutes.
4. Finely chop the mint and set aside.
5. Whip the heavy cream to medium peak.
6. Place the ice cream bowl on the center of a plate lined with a paper doily. Line the inside of the ice cream bowl with five assorted pieces of Fruit Salad. Place a tablespoon of whipped cream in between the fruit on the bottom of the bowl.



7. Place 1½ cups of ice cream per ice cream bowl in the chilled potato ricer.



8. Press the ice cream through the ricer into the ice cream bowl.



9. Spoon 2 ounces of the well-chilled pineapple mixture on top of the ice cream.



10. Garnish with a sprinkle of chopped mint



11. Sprinkle with approximately 1 tablespoon of grated white chocolate.