

LAY'S® Wavy Ice Cream Sandwich

Ingredients

- 2 LAY'S® WAVY WAFER BASE
- 1 VANILLA ICE CREAM PUCKS, PREPARED
- 1 Wafer LAY'S® WAVY WAFER BASE
- 300g Chocolate Block, chopped
- 300g Dark Chocolate Disks
- As many bags needed to get unbroken/whole chips (between 3-4) LAY'S® Wavy Original Potato Chips
- 1 pinch per base Sea Salt
- 1 Gallon VANILLA ICE CREAM PUCKS
- 1 Gallon Vanilla Ice Cream

How to make it

1. Take out the bases and ice cream pucks. Using a torch, heat the ice cream and immediately place the base onto the top of the ice cream. Turn the ice cream over and repeat.
2. Once all the bases are attached to the ice cream place back into the freezer for 1 hour until ready to package. Procedure - Once you have finished making the bases, use a torch to melt the chocolate slightly on top to sprinkle on the salt.
3. Cover the finished product with a half sheet of parchment paper and freeze for 2 hours. Remove the trays from the freezer. Remove entire silicone mat from sheet tray being careful not to break the bases. Place a half sheet of parchment onto the tray and turn the silicone mat over so the chocolate is facing the tray.
4. Slowly peel back the silicone mat and the chocolate will come off. Set back in freezer until ready to assemble.

[title]LAY'S® WAVY WAFER BASE



PREP
TIME

-



COOK
TIME

-



TOTAL
TIME

-



SERVING

1

Sandwich

Made with



LAY'S® Wavy Original Potato Chips

6. Chop block chocolate into 1/2 " size pieces. Set up half sheets lined with silicone liners. Set up a double boiler. Melt the chocolate until smooth (tempered using seeding technique, melt chocolate to no more than 110°F). Place about approx. 3-5g of chocolate per wafer on a half hotel pan that is lined with a silicone liner. Using an offset spatula, smooth out the chocolate so it is in one thin layer.
7. Let set until chocolate becomes tacky. Cut rounds into the chocolate using a 2.75" round cookie cutter (About 20 can fit on a tray). Set aside to harden. Pour out the LAY'S® Wavy onto a full sheet tray to pull out the good chips. Using the same chocolate, use your hands to carefully coat the LAY'S® Wavy in chocolate.
8. Place each chip strategically in the rounds made earlier on the trays of chocolate. There should be a bottom layer of chips, breaking if necessary to fit. Place one whole chip on top of the bottom layer, using a larger amount of chocolate on the bottom to help it stick. About 2-3 chips total should make the wafer base. Continue with the rest of the bases.

[title]VANILLA ICE CREAM PUCKS

10. To form the Ice Cream: Equipment Needed: - 14" x 10.5" Soap mold with 12 slots that are 3/4 " deep - Green # 12 scoop (3 1/4 oz vol) - Metal bench scraper - 2.75" diameter cookie cutter - Paring knife.
11. Using the ice cream scoop, scoop out the ice cream and place into the mold. Press down with your hand to flatten. If the mold needs more, add more ice cream to fill. Once you have packed the mold, run the bench scraper across the top to make the ice cream flush with the mold.
12. Discard extra ice cream that comes off. Place into freezer in mold for 3 hours. After 3 hours, unmold the ice cream and place onto a half hotel pan lined with parchment paper.
13. Take the cookie cutter and place directly on top of ice cream. It will take off some around the edges. Using the pairing knife cut off about 1/4" of the ice cream. Discard extra.
14. Place back in freezer for another 2 hours to set up before assembling the ice cream.