



## Shopping list

- 1 pack of TAGO oatmeal cookies
- 3 eggs
- 300 ml ice cream
- 1 l vegetable oil
- vanilla topping
- chocolate topping
- cherry mousse
- fresh seasonal fruits

## Fried Ice Cream

- Pour TAGO oatmeal cookies into the blender bowl. Then blend in portions into fine dust. Pour into the bowl.
- Add eggs into the other bowl. Beat thoroughly.
- Use a knob or a spoon to remove ice cream from a container. Then form balls with your hands.
- Cover the prepared ice cream balls in cookies. Do it thoroughly so that the cookies stick to the ice cream. Then put them into the freezer.
- Remove the frozen cookie balls from the freezer. Roll them in the whisked egg and then again in cookies. Make sure to thoroughly roll the cookies. Put into the freezer for 30 minutes.
- Pour one litre of oil into the pot. Then turn on the gas and heat to a frying temperature.
- Use a strainer spoon to gently place the balls in hot oil. Fry until the cookie batter turns brown. Make sure this does not take longer than 30-40 seconds. Otherwise, high temperature will melt the ice cream under the batter.
- Put the fried ice balls onto a plate lined with kitchen paper. Drain the grease.
- Decorate the plate on which you are going to serve ice creams with chocolate and vanilla toppings. Pour cherry mousse over the whole.
- Enjoy!

## TAGO products used in the recipe



Oat Cookies with  
sesame