Peach and Pistachio Kulfi

Recipe from Taste.co.au

Ingredients:	Serves 8	Serves 40
Vanilla custard	360 g (1 ½ cups)	1.8 kg (7 ½ cups)
395g can sweetened condensed milk	1	5
Double cream	300 ml	1.5 l
Vanilla extract	2 tsp	3 tbs
Dried peaches (chopped)	100 g	500 g
Unsalted pistachios coarsely chopped	80 g	400 g
Sheets filo pastry	10	40
Olive Oil spray		
Honey	80 ml (1/3 cup)	400 ml (1 2/3 cup)

Method:

1. Whisk the custard, condensed milk, cream and vanilla in a bowl. Add the peach and half the pistachio and fold to combine.
2. Divide the mixture between 8 185ml (3/4 cup) metal timale moulds. Place on a baking tray and freeze for 4 hours or until firm.
3. Preheat the oven to 180C. Place the filo on a clean work surface and roll up tightly to form a log. Cut the filo into 5mm thick strips crossways. Scatter the filo over a large baking tray. Spray with olive oil. Bake for 5 minutes or until filo is golden brown and crisp. Set aside for 5 minutes or until cool.
4. Run a palette knife around each kulfi and turn out onto serving plates. Top with filo and drizzle over with honey. Scatter over the remaining pistachio and serve immediately.